

THE
MARCUS
GILBERT
WAREING
SCOTT

SUNDAY ROAST
3 COURSES £35

Warm rosemary Tortano bread, salted butter £4

STARTERS

Crispy pig's head,
celery, apple and cabbage slaw
2015 Pinot Noir, Maude, Central Otago, New Zealand £14

Smoked salmon paté,
horseradish, lemon jam, rye toast
2016 Riesling Gebling, Sepp Moser, Kremstal, Austria £14

Celeriac soup,
toasted walnut, Pink Lady apple
2016 Godello "Gaba do Xil", Telmo Rodriguez, Valdeorras, Spain £9

V - Vegetarian Ve - Vegan
For allergen information please ask a member of our team
Wine selections are served by the glass 125ml.
A discretionary service charge of 12.5% will be added to your bill

MAINS

Roast rump cap of beef, Yorkshire pudding, gravy
2015 *Tempranillo "Aalto", Ribera del Duero, Spain* £15

Roast Norfolk Black chicken, bread sauce, gravy
2015 *Pinot Noir, Maude, Central Otago, New Zealand* 2015 £14

Spiced Melfort farm cauliflower, harissa yoghurt, pomegranate ^v
2016 *Furmint Kvarc, Michael Wenzel, Burgenland, Austria* £13

VEGETABLES & SALADS

Buttered green Beans £5

Chestnut mushrooms, garlic & herb butter £5

Triple cooked chips, Sarsons mayonnaise £5

New potato salad £6.5

Organiclea garden salad £4

Rocket, tomato, parmesan, black olive, balsamic £5

DESSERTS

Buttermilk panna cotta, summer fruits
2015 *Gewürztraminer "Vendanges Tardives", Turckheim, Alsace, France* £12

Poached plums, pecan brittle, crème fraîche
2010 *Château Filhot, 2ème Cru Classé, Sauternes, France* £15

Vanilla soft serve, honeycomb
2016 *Changyu Golden Diamond Vidal Ice Wine, Shandong, China* £14

Selection of cheese from The Cheese Merchant
(£4 supplement or £12 as an additional course)
Graham's 20 years old Tawny £16