

THE
MARCUS
GILBERT
WAREING
SCOTT

SUNDAY ROAST
3 COURSES £35

Warm rosemary Tortano bread, salted butter £4

STARTERS

Crispy pig's head,
celery, apple & 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 ^{Ve}

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 £4
Chestnut mushrooms, garlic & herb butter £4.5
Triple cooked chips, Sarsons mayonnaise £4.5
Organiclea garden salad £3.5
Rocket, tomato, parmesan, black olive, balsamic £4.75

DESSERTS

Buttermilk panna cotta,
mincemeat, granola
2014 *Moscatel "MR", Telmo Rodriguez,
Malaga, Spain* £9.5

Mulled wine pears,
olive oil cake, sweet wine, creme fraiche
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 La Fromagerie
(£4 supplement or £12 as an additional course)
Graham's 20 years old Tawny £16