

THE
MARCUS
GILBERT
WAREING
SCOTT

GROUP MENUS

For groups of 9 or more guests, we offer the following menus:

Menu A	3- course choice	£49 pp (lunch only)
Menu B	3- course choice	£59 pp
Menu C	4- course with choice	£69 pp
Menus A - C	Additional cheese course	£7.50 pp
Menu D	5-course tasting	£79 pp

If your group comprises more than 18 guests, for menus A - C, we require that you choose one dish, per course, for all guests.

All group menus can be viewed below.

These are sample menus only.

Final menus depend on the availability of the seasonal produce we use and will be confirmed one week prior to your visit.

A discretionary service charge of 12.5% will be added to your bill (15% for private dining where a minimum spend also applies).

We can accommodate any dietary requests of which we are informed in advance.

Confirming your reservation

To secure a group reservation in the main dining room, we ask that you kindly complete and submit our Group Reservation Booking Form, which will be sent to you on reservation. We also require a deposit of £25 pp. Once we receive the above, your reservation will be confirmed.

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MENU A - £49 pp
(lunch only)

Salt baked beetroot
pine nut, rosemary

Iberico Secreto pork
vine tomato soup, ricotta

Dill cured salmon
green chilli salsa, peanut & buttermilk

—

Corn fed chicken breast
smoked pea, confit chicken leg

Grilled sea bream
summer beans, tahini verde

Warm courgette salad
romesco, smoked almonds

—

English strawberries
lemon & basil

Pump Street chocolate tart
orange sorbet

Caramelised banana soft serve
peanut brittle

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MENU B - £59 pp

Confit duck raviolo
cashew, tamarind, radish

Dorset crab
nectarine, cucumber, sesame

Nutbourne tomato salad
Gordal olives, basil

—

Chargrilled hanger steak
bone marrow, braised shallot

Slow cooked pollock
borlotti beans, black olive, Friggitelli peppers

Spiced aubergine 'ravioli'
turmeric sauce, crispy kale

—

Apricot frangipane tart
crème fraîche

Pump Street chocolate tart
cherry, coconut

English strawberries
lemon & basil

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MENU C - £69 pp

Burrata

peach, basil, sweet cicely

Confit duck raviolo

cashew, tamarind, radish

Dill cured salmon

green chilli salsa, peanut & buttermilk

—

Cornish mackerel

smoked crème fraîche, chamomile

Iberico Secreto pork

vine tomato soup, ricotta

—

Lamb

slow cooked rump, grilled rib, zhug, labneh, spring onions

Roast monkfish

caramelised cauliflower, fregola

—

Caramelised white chocolate mousse

blackberry, Lapsang Souchong tea

Apricot frangipane tart

crème fraîche

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MENU D - £79
(5 course tasting menu)

Burrata

caviar, confit lemon, fennel

—

Prawn pain perdu

cucumber relish, tarragon

—

Ayrshire beef chateaubriand

truffled potato

—

Gooseberry posset

gin sorbet

—

Pump Street chocolate tart

cherry, coconut