

THE MARCUS GILBERT WAREING SCOTT

MAY SET MENU 3 courses £30

STARTERS

Salt baked beetroot, labneh, walnut, basil
Fish cake, coconut curry, slow cooked egg
Foie gras & chicken liver parfait, toasted brioche, granola

MAINS

Spring vegetable risotto, smoked ricotta
Sea bream, crushed Jerseys, courgette, romesco
Cumbrian pork chop, spiced prune, cabbage & chorizo
Grilled Aberdeen Angus rump steak, fries, onion
(£6 supplement)

SIDES

Jersey Royals, seaweed butter £5
Sprouting broccoli, chickpeas, capers £5
Chestnut mushrooms, garlic & herb butter £4.5
Mash £4.5
Chips, rosemary salt £4.5
Green beans, olive oil, lemon, parsley £4.5
Rocket, Parmesan, black olive, balsamic £5
Green salad £4.5

Should you require any allergen information please ask a member of our team.

A discretionary service charge of 12.5% will be added to your bill.

A cover charge of £2 applies towards the maintenance of this historic building.

DESSERTS

Chocolate cremeux, orange sherbet
Banana caramel soft serve, salted peanut brittle
Carrot cake, frozen yoghurt
Cheese from La Fromagerie
(£4 supplement or £8 as an additional course)

SWEET WINES

BY THE GLASS

2009	Gewurztraminer “Vendages Tardives” <i>Cave de Turckheim, Alsace, France</i>	£12
2009	Château Filhot <i>2ème Cru Classé, Sauternes, France</i>	£15
1998	Château D’Yquem “Lur Saluces” <i>1er Cru Supérieur Classé, Sauternes, France</i>	*£45
2004	Vin Santo del Chianti Rufina, Prunatelli <i>Tuscany, Italy</i>	£13
2014	Muskateller Beerenauslese M. Wenzel <i>Neusiedlersee, Austria</i>	£14
2009	Tokaji Aszú “5 Puttonyos”, Ch. Dereszla <i>Tokaj, Hungary</i>	£14
22015	Riesling “Sweet Agnes”, Seifried Estate <i>Nelson, New Zealand</i>	£10.75

A glass of Sweet wine is served at rooml, *75ml