

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

Warm rosemary Tortano bread,  
salted butter  
£4

Mixed olives  
£4.5

Burrata, romesco, grilled  
Padron peppers (V)  
£12

Dill cured salmon,  
green chilli salsa, buttermilk,  
peanut  
£9.5

Roasted quail,  
baby carrots, puntarella,  
pinenut  
£11

Confit duck raviolo, tamarind,  
cashew, radish  
£10.5

Dorset crab, brown crab rouille,  
quince, fennel  
£12

Torched mackerel, pickled apple,  
smoked crème fraîche, caviar  
£12

Caramelised celeriac soup,  
burnt pear, hazelnut (Ve)  
£8

House salad: grilled baby gem,  
salted ricotta, ranch dressing,  
cashew (V)  
£9.5

Sea bass, sweet potato, aubergine, dukkah  
£26

Slow cooked halibut, roasted fennel,  
dill, razor clams  
£33

Cornish monkfish, caramelised  
cauliflower, fregola  
£26

Slow cooked lamb rump, grilled lamb rib,  
zhug, labneh, spring onions  
£26

Suckling pig, braised hispi,  
piccalilli, bacon  
£29

Goosnargh duck breast,  
Delica pumpkin, walnut, juniper  
£26

Venison haunch,  
roasted parsley root, sorbe, black pudding  
£26

Roasted Jerusalem artichokes, chestnuts, spelt,  
minestra nera (Ve)  
£18

Smoked aubergine 'tortellini', turmeric,  
coconut, kale (Ve)  
£18

FROM THE CHARCOAL GRILL

38 day salt chamber aged Dexter rib of beef (for two)  
£75

35 day dry-aged Aberdeen Angus sirloin steak  
£34

28 day dry-aged beef fillet  
£36

25 day dry-aged Aberdeen Angus Chateaubriand  
*available by weight*

*All served with grilled bone marrow & peppercorn sauce*

SIDES

Chestnut mushrooms, garlic & herb butter £5

Truffle Mac'n'cheese £5.5

Triple cooked chips, smoked butter mousse £5

Calthorpe Project garden salad £4

Purple sprouting broccoli, salsa verde £5

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

Brussel sprouts, shallots, bacon & onion seeds £4.5

Smoked potato and gruyère croquettes,

mustard emulsion £5

## DESSERTS

Warm ginger cake, apple,  
miso & muscovado ice cream  
£7

Fig, almond, thyme tart,  
crème fraîche  
£8.5

Pump street chocolate tart,  
passionfruit & coconut  
£9

Pineapple, coconut, mango,  
lemongrass  
£7.5

Blackberry Eton mess  
£8

Banana caramel soft serve,  
honeycomb  
£6

Manhattan cheesecake,  
earl grey & orange sorbet  
£8

Hot chocolate pot,  
salted caramel ice cream  
£8

Salted caramel truffles  
£3

Pumpkin & maple custard,  
walnut ice cream  
£9

LA FROMAGERIE CHEESE SELECTION  
£12

## SWEET WINES

*By the glass*

2008	Gewürztraminer 'Vendanges Tardives' <i>Cave de Turckheim, Alsace, France</i>	£12	2015	Jurançon "Clos Urolat" Charles Hours <i>South West, France</i>	£11
2009	Château Filhot <i>2ème Cru Classé, Sauternes, France</i>	£15	2009	Tokaji Aszú '5 Puttonyos', Dereszla <i>Tokaji, Hungary</i>	£14
1986	Château D'Yquem 'Lur Saluces' <i>1er Cru Supérieur Classé, Sauternes, France</i>	£45*	2014	Riesling 'Sweet Agnes', Seifried Estate <i>Nelson, New Zealand</i>	£10.75
2004	Vin Santo del Chianti Rufina, Prunatelli <i>Tuscany, Italy</i>	£13	NV	PX- "Antique", Fernando de Castilla <i>Sanlúcar de Barrameda, Spain</i>	£15

A glass of sweet wine is served at 100ml (\*50ml)

## SUNDAY ROAST

We are delighted to announce that Highland Wagyu beef will feature as a special on our roast menu, on the first Sunday of every month.

Roast Highland Wagyu beef with a choice of starter & dessert for  
£40