

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, mussels
£33

Cornish monkfish, caramelised
cauliflower, fregola
£26

Slow cooked lamb rump, braised leg croquette,
zhug, labneh, spring onions
£26

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

Venison haunch,
roasted parsley root, sorbe, port
£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

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

Nutmeg & custard truffles
£3

Pumpkin & maple custard,
walnut ice cream
£9

LA FROMAGERIE CHEESE SELECTION
£12

SWEET WINES

By the glass

2008 Gewürztraminer 'Vendanges Tardives'
Cave de Turckheim, Alsace, France

£12

2015 Jurançon "Clos Urolat" Charles Hours
South West, France

£11

2009 Château Filhot
2ème Cru Classé, Sauternes, France

£15

2009 Tokaji Aszú '5 Puttonyos', Dereszla
Tokaji, Hungary

£14

1986 Château D'Yquem 'Lur Saluces'
1er Cru Supérieur Classé, Sauternes, France

£45*

2014 Riesling 'Sweet Agnes', Seifried Estate
Nelson, New Zealand

£10.75

2004 Vin Santo del Chianti Rufina, Prunatelli
Tuscany, Italy

£13

NV PX- "Antique", Fernando de Castilla
Sanlúcar de Barrameda, Spain

£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