

THE
MARCUS
GILBERT
WAREING
SCOTT

Warm rosemary Tortano bread,
salted butter
£4

Cobble lane saucisson
£5

Nocerella del Belice olives
£4

Devilled Cornish mackerel,
cucumber & dill
£13

Smoked salmon, lemon,
soda bread by Lambton &
Jackson
£14

Dressed Dorset crab,
smoked salmon,
lemon & soda bread
£16

Burrata, prosciutto di
Parma, unfiltered olive oil
£12

Pulled corn-fed chicken & truffle
terrines, golden enoki, mushroom
ketchup
£12

Duck liver parfait,
toasted brioche,
fig chutney
£12.5

Greek salad:
Essex marinated tomatoes, feta,
caperberries & black olives ^V
£9

Celeriac soup,
toasted walnut, Pink
Lady apple ^V
£8

Dorset crab & baby gem
salad, parmesan aioli,
garlic croutons
£15

House salad:
chicory, red William pear,
walnut, ranch dressing,
blue cheese ^V
£9

Grilled aubergine, turmeric,
tomato, dukkah ^{Ve}
£16

South Coast sea bass,
Coco beans, root vegetables, candied lemon
£19

Roasted chicken breast,
Herb gnocchi, cep mushroom, braised leek
£18

Chargrilled Cumbrian lamb cutlets,
broccoli, mint, parsley
£21

Gloucestershire old spot pork loin,
Delica pumpkin, sage, black garlic
£20

HOUSE SPECIAL

Rhug Estate Grouse 'off the bone'
white bean purée hispi cabbage, triple
cooked potato, game jus
£36

Seared Cornish pollock,
Portobello mushroom, salsa verde, rocket
£17.5

Squab pigeon,
spiced cauliflower, kale
£25

Harissa marinated lamb rump,
smoked aubergine, labneh
£22

Spiced Melfort farm cauliflower,
harissa yoghurt, pomegranate ^V
£18

SAUCES

Peppercorn sauce
Red wine sauce
Lamb and rosemary sauce
£2.75 each

Crispy skin Loch Duart salmon,
beetroot relish, horseradish
£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
£42

25 day dry-aged Aberdeen Angus Chateaubriand
available by weight
Served with truffle or peppercorn sauce

VEGETABLES & SALADS

Buttered green beans £4

Chestnut mushrooms, garlic & herb butter £4.5

Triple cooked chips, Sarsons mayonnaise £4.5

New potato salad £3.5

OrganicLea garden salad £3.5

Rocket, tomato, parmesan, black olive, balsamic £4.75

DESSERTS

Lemon meringue,
blackberry, poppyseed
£8.5

Treacle tart,
crème fraîche
£8

Pineapple, coconut,
mango^{Ve}
£7.5

Bergamot cheesecake,
Earl Grey tea
£8.5

Chocolate nougat,
salted caramel, hazelnut
£10

Apple tarte tatin,
vanilla soft serve (to share)
£16

Vanilla soft serve,
honeycomb
£6

THE CHEESE MERCHANT
CHEESE SELECTION
£15

Salted caramel truffles
£3

SWEET WINES

By the glass

2015	Gewürztraminer 'Vendanges Tardives' <i>Cave de Turckheim, Alsace, France</i>	£12	2015	Jurançon "Clos Urolat" Charles Hours <i>South West, France</i>	£11
2010	Château Filhot <i>2ème Cru Classé, Sauternes, France</i>	£15	2010	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*	2013	Moscatel "MR", Telmo Rodriguez <i>Malaga, Spain</i>	£9.50
2017	Riesling "Cordon Cut" <i>Mount Horrocks, Clare Valley, Australia</i>	£14	NV	PX- "Antique", Fernando de Castilla <i>Sanlúcar de Barrameda, Spain</i>	£15
2016	Changyu Golden Diamond Vidal Ice Wine <i>Shandong, China</i>	£14	2016	Coteaux de Layon St Aubin <i>Loire, France</i>	£13.5

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