

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

Warm rosemary Tortano bread,  
salted butter  
£4

Cobble lane saucisson  
£5

Nocerella del Belice olives  
£4

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

Dorset crab and courgette salad,  
grilled Padrón peppers, paprika,  
cashew  
£15

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

Celeriac soup,  
toasted walnut, Pink Lady apple  
£8

House salad: goat's curd,  
radish, preserved lemon <sup>V</sup>  
£9

HOUSE SPECIAL

Grilled aubergine, turmeric,  
tomato, dukkah <sup>Ve</sup>  
£16

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

Cod, grilled squid,  
orzo, aioli  
£26

South Coast sea bass,  
parsley, green olive, salted ricotta  
£19

Roasted chicken breast,  
mushrooms, braised leek, herb gnocchi  
£18

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

Gloucester old spot pork loin,  
romesco, almond  
£20

Squab pigeon,  
roasted cauliflower, Marmite granola  
£25

Harissa marinated lamb rump,  
smoked aubergine, labneh  
£22

Roasted Melfort farm cauliflower,  
lemon, caper, gherkin <sup>Ve</sup>  
£18

Devilled cornish mackerel,  
cucumber and dill  
£17

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

Spring greens, salsa verde £5

Chestnut mushrooms, garlic & herb butter £5

Truffled cauliflower & cheese £5.5

Triple cooked chips, Sarsons mayonnaise £5

New potato salad £6.5

OrganicLea salad £4

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

## DESSERTS

Lemon meringue,  
blackberry, poppyseed  
£8.5

Buttermilk panna cotta  
Black Forest fruit  
£10

Pineapple, coconut,  
mango<sup>Ve</sup>  
£7.5

Cherry cheesecake,  
bitter chocolate, blackberry  
£10

Chocolate nougat,  
salted caramel, hazelnut  
£10

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