

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

Warm rosemary Tortano bread,  
salted butter £4

Gruyère Gougères £3.5

Parmesan arancini £4

Cobble Lane saucisson £5

Nocellara del Belice olives £4

Blistered Padrón peppers £4

Gosset Extra Brut, Champagne, France  
£15

Nyetimber "Classic Cuvee", West Sussex, England  
£15

NV Paul Bara "Grand Rose" Grand Cru, Bouzy  
£17

2006 Gosset Grand Millésime Brut, Champagne,  
France £26

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 terrine, golden enoki,  
mushroom ketchup  
£12

Duck liver parfait, toasted  
brioche,  
fig chutney  
£12.5

Greek salad:  
Essex marinated tomatoes, feta,  
caperberries & black olives<sup>V</sup>  
£9

Celeriac soup,  
toasted walnut,  
Pink Lady apple<sup>Ve</sup>  
£8

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

House salad: chicory, Red  
Williams pear, walnut, ranch  
dressing, blue cheese<sup>V</sup>  
£9

Grilled aubergine,  
turmeric, tomato, dukkah<sup>Ve</sup>  
£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  
£21

Gloucestershire old spot pork belly,  
Roscoff onion, Marsala glaze  
£20

**HOUSE SPECIAL**

Roasted wild venison saddle,  
Delica pumpkin, black garlic & sage,  
venison sauce  
£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<sup>V</sup>  
£18

Goosnargh corn fed duck breast,  
braised endive, plum vinaigrette  
£19

Crispy skin Loch Duart salmon,  
beetroot relish, horseradish  
£18

**SAUCES**

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

**FROM THE CHARCOAL GRILL**

1Kg Beef Tomahawk (to share)  
£75

250g Aberdeen Angus sirloin steak  
£34

28 day dry-aged beef fillet  
£36

350g H.G. Walter Rib-eye steak  
£32

**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

Valrhona chocolate mousse,  
coconut, clementine <sup>Ve</sup>  
£8.5

Vanilla soft serve,  
honeycomb  
£6

Bergamot cheesecake,  
Earl Grey  
£8.5

Quince & apple crumble,  
soft serve  
£9

Chocolate nougat,  
salted caramel, hazelnut  
£10

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

LA FROMAGERIE  
CHEESE SELECTION  
£15

Chocolate truffles by “Paul A. Young”  
Champagne truffle | Tobacco caramel  
£4

## 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