

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,
sweet corn, kimchi, cornbread
£11

Confit duck raviolo, tamarind,
cashew, radish
£10.5

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

Torched mackerel, smoked
crème fraîche, caviar,
chamomile
£12

Jerusalem artichoke soup,
slow poached hen's egg,
truffle dressing
£11

Nutbourne tomato salad,
Yorkshire Pecorino, olive,
basil (V)
£9.5

Sea bass, Datterini tomato,
stracciatella, lemon, shiso
£28

Slow cooked halibut, 'Nduja, black olive, borlotti,
friggiteLLi peppers
£33

Cornish monkfish, caramelised
cauliflower, fregola
£26

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

Goosnargh duck breast, pumpkin,
coco De Paimpol
£26

Chargrilled Iberico secreto pork,
carrots, almond, cumin
£24

Warm courgette salad, romesco,
smoked almonds (Ve)
£18

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

Add Italian winter truffle to any starter for £6 or any main for £12

FROM THE CHARCOAL GRILL

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

35 day dry-aged Aberdeen Angus sirloin steak
£35

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

Broccoli, chickpeas, capers £4.5

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

Runner beans, shallots, bacon & onion seeds £4.5

Smoked potato and bacon croquettes, maple emulsion £5

DESSERTS

Warm ginger cake,
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

Strawberries, sweet cicely, shortbread,
fennel pollen
£8

Banana caramel soft serve,
salted peanut brittle
£6

Manhattan cheesecake,
earl grey & orange sorbet
£8

Hot chocolate pot,
salted caramel ice cream
£8

Salted caramel truffles
£3

LA FROMAGERIE CHEESE SELECTION
Brie de Meaux, Beauvale, Lincolnshire poacher
£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