

THE
MARCUS
GILBERT
WAREING
SCOTT

Warm rosemary Tortano bread,
salted butter
£4

Mixed olives
£4.5

Burrata, peach, basil,
sweet cicely (V)
£12

Dill cured salmon,
green chilli salsa, buttermilk,
peanut
£9.5

Watercress soup, goat's curd,
lemon & smoked egg toast (V)
£8.5

Confit duck raviolo, tamarind,
cashew, radish
£10.5

Dorset crab, nectarine,
cucumber,
sesame
£11.5

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

Chargrilled Tropea onions,
Tunworth cheese,
Alsace bacon
£10

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

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

Slow cooked pollock, 'Nduja, black olive, borlotti,
friggirelli peppers
£24

Cornish monkfish, caramelised
cauliflower, fregola
£26

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

Goosnargh duck breast, girolles, broad beans,
smoked pea
£26

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

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

Smoked aubergine 'ravioli', 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
£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 £4.5

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, romesco £4

DESSERTS

Plum clafoutis,
bay leaf ice cream
£8

Apricot, hazelnut, Earl Grey tart,
crème fraîche
£8.5

Poached peach,
jasmine, yoghurt sorbet
£8

Pineapple, coconut, guava sorbet,
lemongrass
£7.5

Strawberries, sweet cicely, shortbread,
fennel pollen
£8

Banana caramel soft serve,
salted peanut brittle
£6

Clover club cheesecake,
raspberry sorbet
£8

Hot chocolate pot,
salted caramel ice cream
£8

Pump street chocolate tart,
cherry & coconut
£9

LA FROMAGERIE CHEESE SELECTION
Pavé Cobble, Beauvale, Berkswell
£12

Salted caramel truffles
£3

SWEET WINES

By the glass

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

£12

2014 Muskateller Beerenauslese M. Wenzel
£14
Neusiedlersee, Austria

2009 Château Filhot
2ème Cru Classé, Sauternes, France

£15

2009 Tokaji Aszú '5 Puttonyos', Dereszla
Tokaji, Hungary £14

1998 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-Muy Dulce - "Antique",
Fernando de Castilla
Sanlúcar de Barrameda, Spain £15

A glass of sweet wine is served at 100ml (*75ml)

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