

THE
MARCUS
GILBERT
WAREING
SCOTT

3-course seasonal menu - £75 pp

Salt baked beetroot
pine nut, rosemary

Crispy pig's head
piccalilli, cabbage, mustard

Dill cured salmon
green chilli salsa, peanut & buttermilk

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Corn fed chicken breast
parsley root, cavolo nero, lentils

Grilled sea bream
chanterelles, roscoff, daikon

Roast Jerusalem artichoke
chestnut, farrow, minestra nera

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Blackberry Eton mess

Pump Street chocolate tart
passion fruit, coconut

Caramelised banana soft serve
honeycomb

THE
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4-course seasonal menu - £90 pp

Burrata

romesco, grilled padron peppers

Confit duck raviolo

cashew, tamarind, radish

Dill cured salmon

green chilli salsa, peanut & buttermilk

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Cornish mackerel

smoked crème fraîche, pickled apple

Crispy pig's head

mustard, cabbage, piccalilli

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Lamb

slow cooked rump, grilled rib, zhug, labneh, spring onions

Roast monkfish

caramelised cauliflower, fregola

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Caramelised white chocolate mousse

blackberry, Lapsang Souchong tea

Fig frangipane tart

crème fraîche

THE
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5-course seasonal menu - £105 pp

Burrata
caviar, confit lemon, fennel

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Prawn pain perdu
cucumber relish, tarragon

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Ayrshire beef chateaubriand
truffled potato

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Gooseberry posset
gin sorbet

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Pump Street chocolate tart
cherry, coconut