

THE
MARCUS
GILBERT
WAREING
SCOTT

GROUP MENUS

To cater for groups of 9 or more guests, Marcus has worked with our chefs to create a range of set menus that combine our best selling favourites with the freshest seasonal produce.

Menu A	3- courses, 2 choices per course	£45 pp (lunch only)
Menu B	3- courses, 3 choices per course	£50 pp
Menu C	3- courses, 4 choices per course	£60 pp
Marcus' Menu	3- courses, 1 choice per course	£68 pp

Additional cheese course £7.50 pp

If your group comprises more than 18 guests, for menus A - C, we require that you choose one dish, per course, for all guests.

Host an arrival reception in George's Bar with a selection of canapés and one glass of Gosset Brut Excellence
£34pp

All group menus can be viewed below.

These are sample menus only and subject to change.

Final menus depend on the availability of the seasonal produce we use and will be confirmed one week prior to your visit.

A discretionary service charge of 12.5% (15% for private dining) will be added to your bill.

We can accommodate any dietary requests of which we are informed in advance.

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MENU A - £45 pp

House cured salmon,
bergamot buttermilk, clementine

Caramelised chestnut mushroom soup,
pickled walnuts, rosemary^{Ve}

—

Gilt-head bream,
Jerusalem artichoke risotto, aged Parmesan

Grilled Calçot onions,
Romesco, onion squash, toasted almonds^{Ve}

—

Baked egg custard,
nutmeg, coffee mousse

Coffee soft serve, coffee bean brittle

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MENU B - £50 pp

Burrata, roasted hazelnuts, Tooting honey

House cured salmon,
bergamot buttermilk, clementine

Caramelised chestnut mushroom soup,
pickled walnuts, rosemary ^{Ve}

—

Organic Cornish lamb,
roasted sand-grown carrot, pinenuts

Gilt-head bream, Jerusalem artichoke risotto,
aged Parmesan

Grilled Calçot onions,
Romesco, onion squash, toasted almonds ^{Ve}

—

Coffee soft serve,
coffee bean brittle

Chocolate nougat,
salted caramel, hazelnut

Baked egg custard,
nutmeg, coffee mousse

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MENU C - £60 pp

Burrata, roasted hazelnuts, Tooting honey^V

House cured salmon, bergamot buttermilk, clementine

Duck liver parfait, Yorkshire rhubarb,
warm sourdough toast

Crispy lamb sweetbread,
grilled shiitake mushroom & chicken sauce

—

Organic Cornish lamb,
roasted sand-grown carrots, pinenuts

Roasted bass with artichoke Barigoule

Jerusalem artichoke risotto, aged Parmesan^V

Grilled Calçot onions, Romesco, onion squash, toasted almonds^{Ve}

—

Baked custard, nutmeg, coffee mousse

Coffee soft serve, coffee bean brittle

Tahitian vanilla crème brûlée

Rhubarb and ginger crumble, custard^{VeO}

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MARCUS' MENU - £68 pp

Burrata, roasted hazelnuts, Tooting honey

—

25 day dry-aged Aberdeen Angus Chateaubriand,
pomme purée, red wine sauce

—

Rhubarb and ginger crumble, custard