

THE MARCUS GILBERT WAREING SCOTT

STARTERS

Chanterelles, leeks,
slow-cooked egg, truffle
hollandaise
£8.5

Carrots, Sparkenhoe Red
Leicester, smoked egg yolk,
olive
£7.5

Salt baked beetroot,
labneh, walnut, beetroot
aioli, pollen
£8

Fried kataifi prawns,
chopped smoked trout, soy,
avocado, sesame
£10

Dorset crab, heritage
radish, smoked almond,
pink grapefruit
£11

Torched mackerel,
smoked eel, red cabbage
slaw, chervil
£9

Foie gras & chicken liver
parfait, granola, toasted
brioche
£9

Crisp pig's head, gribiche,
coppa, mustard, lovage
£8.5

MAINS

Mushroom Wellington, kale, mushroom veloute
£19

Falafel, Crown Prince pumpkin, almond, pickled
raisins, fennel
£18

Roast halibut, cauliflower, scallop & crab ravioli,
prawn sauce
£32

Roast hake, mussels, turnip tops, smoked apple,
flower sprouts, cider
£22

Grilled monkfish, squid risotto, lemon
£24

Grilled Cumbrian venison, endive, quince,
venison & pig's trotter terrine
£25

Slow-cooked beef shortrib, Parmesan,
polenta, chard
£24

Grilled Iberico pork, celeriac, nduja,
fennel, romesco
£20

Devonshire duck, Brussels tops, Jerusalem
artichoke, chestnut, cranberry
£25

FROM THE GRILL

35 day dry-aged Aberdeen Angus rib of beef - for two
£75

35 day dry-aged Aberdeen Angus sirloin
£35

25 day dry-aged Aberdeen Angus Chateaubriand
available by weight

All served with grilled bone marrow, chips and béarnaise,
peppercorn or truffle sauce

Add winter truffle - starter £6/ main £12

SIDES £4.5

Mash

Chips, rosemary salt

Green beans, lemon & garlic butter

Sprouting broccoli, sesame, soy

Rocket, Parmesan, black olive, balsamic

Green salad

DESSERTS

Apple tarte tatin, pecan brittle ice cream
£7.5

Blackberry and almond tart, blackberry ripple ice cream
£8

Banana soft-serve, peanuts
£7

Pineapple, coconut, guava sorbet, lemongrass
£7.5

Warm ginger cake, vanilla ice cream
£8

Ice cream & sorbet with chocolate, strawberry or caramel sauce
£3 per scoop

Pistachio semifreddo, mulled fruits
£8

Chocolate praline tart, salted caramel ice cream
£8

Cheese selection from La Fromagerie
Three £12 Four £15 Five £18

LA FROMAGERIE CHEESE SELECTION

Golden Cross

Semi soft, East Sussex, unpasteurised, goat

Waterloo

Soft, Berkshire, unpasteurised, cow

Wensleydale Richard 3rd

Hard, North Yorkshire, pasteurised, cow

Rollright

Washed rind, Oxfordshire, pasteurised, cow

Colston Bassett Stilton

Blue, Nottinghamshire, pasteurised, cow

SWEET WINES

BY THE GLASS

2014	Poiré "Granit", Domaine Eric Bordelet Normandy, France	£11	2014	Muskateller Beerenauslese M. Wenzel Neusiedlersee, Austria	£14
2008	Gewürztraminer 'Vendanges Tardives' Cave de Turckheim, Alsace, France	£12	2009	Tokaji Aszú '5 Puttonyos', Dereszla Tokaji, Hungary	£14
2009	Château Filhot 2ème Cru Classé, Sauternes, France	£15	2015	Moscato, Innocent Bystander Yarra Valley, Australia	£6
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