

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

FEBRUARY SET MENU  
3 courses £30

---

STARTERS

Aubergine, burrata, pomegranate, pine nuts, basil  
Warm smoked trout, beetroot aioli, celeriac  
Foie gras & chicken liver parfait, toasted brioche, granola

---

MAINS

Roast squash, gnocchi, sage, Shropshire Blue, brown butter  
Sea bream, brandade, black cabbage, hazelnut pesto  
Cumbrian pork chop, chestnut, Brussels tops, parsnip, cranberry  
Grilled Aberdeen Angus sirloin, onion rings, chips  
(£8 supplement)

SIDES £4.5

Mash  
Chips, rosemary salt  
Sprouting broccoli, sesame, soy  
Green beans, lemon and garlic butter  
Rocket, Parmesan, black olive, balsamic  
Green salad

Should you require any allergen information please ask a member of our team.

A discretionary service charge of 12.5% will be added to your bill.

A cover charge of £2 applies towards the maintenance of this historic building.

## DESSERTS

Dark chocolate cremeux, clementine sorbet, pistachio praline

Banana caramel soft serve, salted peanut brittle

Carrot cake, yoghurt sorbet, walnuts

Cheese from La Fromagerie

(£4 supplement or £8 as an additional course)

## SWEET WINES

### BY THE GLASS

2014	Poiré “Granit”, Domaine Eric Bordelet Normandy, France	£11
2009	Gewurztraminer “Vendages Tardives” Cave de Turckheim, Alsace, France	£12
2009	Château Filhot 2ème Cru Classé, Sauternes, France	£15
1998	Château D’Yquem “Lur Saluces” 1er Cru Supérieur Classé, Sauternes, France	*£45
2004	Vin Santo del Chianti Rufina, Prunatelli Tuscany, Italy	£13
2014	Muskateller Beerenauslese M. Wenzel Neusiedlersee, Austria	£14
2009	Tokaji Aszú “5 Puttonyos”, Ch. Dereszla Tokaj, Hungary	£14
2015	Moscato, Innocent Bystander Yarra Valley, Australia	£6
2015	Riesling “Sweet Agnes”, Seifried Estate Nelson, New Zealand	£10.75

A glass of Sweet wine is served at 100ml, \*75ml