

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

3- Courses & 1873 cocktail  
£35

SNACKS

Chicken & ham Hock croquettes £5  
Nocellara del Belice olives £4.5  
Blistered Padrón peppers £4.5  
European charcuterie platter £12  
Paul Rhodes London sourdough,  
cultured butter £3.5

Colchester Rock Oysters  
£3.5 each | £18.75 for 6 | £37.5 for 12

Carlingford Rock Oysters  
£4 each | £22 for 6 | £40 for 12

*Served with shallot mignonette, lemon*

STARTERS

Cured salmon, crème fraîche, lemon, chive

Duck liver parfait, Melfort apple chutney, brioche

Celeriac and pear soup, walnut pesto <sup>VeO</sup>

*Add Autumn Black truffle to any starter £6*

## MAINS

Cumbrian pork collar, heritage carrot, mustard

Gilthead sea bream,  
Kalamata olive, piquillo pepper, lobster sauce

*With Scottish lobster meat added to sauce £8*

Sweet potato and chickpea fritter,  
harissa, radish, peanut <sup>VeO</sup>

Slow cooked feather blade of beef, braised shallot

*£5 supplement*

*Add Autumn Black truffle to any main £10*

## VEGETABLES & SALADS

Cornish new potatoes, Café de Paris butter £5

Triple cooked chips, mayonnaise £5

Bacon & chicken fat roasted hispi cabbage,  
caper, cornichon £4.5

Kale, garlic butter, lemon £4

Mixed leaf salad, honey & mustard dressing £4

Broccoli, miso, sesame £4

## DESSERTS

Salted caramel tart, crème fraîche sorbet

Espresso soft serve, coffee bean brittle

Dark chocolate crèmeux, English raspberry <sup>VeO</sup>

Selection of cheese from The cheese Merchant

*£4 supplement*