

### Snacks

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

# THE MARCUS GILBERT WAREING SCOTT STARTERS

### 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*

*Add Autumn Black truffle to any starter £6*

Cured salmon,  
crème fraîche, lemon, chive  
£10.5

Duck liver parfait, Melfort apple  
chutney, brioche  
£11

Celeriac and pear soup,  
walnut pesto <sup>(VeO)</sup>  
£8

Tuna tartare,  
coriander, finger lime, chilli  
£22

Devilled Cornish sardines,  
buttermilk, pickled shallots  
£12

Burrata, sherry,  
Muscat grape, chestnut <sup>(V)</sup>  
£13.5

### MAINS & GRILL

*Add Autumn Black truffle to any main £10*

Cornish hake,  
Jerusalem artichoke,  
rainbow chard, Williams pear  
£24

Creedy Carver duck breast,  
English peas, smoked bacon  
£26

Gilthead sea bream,  
Kalamata olive, piquillo pepper,  
lobster sauce  
£22

Isle of Gigha halibut,  
salsify, black garlic, trompette  
£34

*Add lobster meat to sauce £8*

Yorkshire grouse\*,  
crapaudine beetroot,  
damson, game chips  
£40

Cumbrian pork collar,  
heritage carrot, mustard  
£22

*\*May contain shot*

Sweet potato and  
chickpea fritter, harissa,  
radish, peanut <sup>(Ve)</sup>  
£18

Aberdeen Angus beef fillet  
£40

Belted Galloway Ribeye steak  
£36

Hereford Sirloin steak  
£32

Roasted Delica pumpkin,  
black olive, saffron aioli,  
cavolo nero <sup>(Ve)</sup>  
£20

Bone marrow, parsley crumb £6  
Peppercorn / Béarnaise / mustard sauce  
£2.75

### TASTING MENU

*5 courses for £65*

*Optional wine matching for £55*

*Add two oysters and a glass of champagne £20pp*

Burrata, Delica pumpkin,  
autumn black truffle  
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Chargrilled British octopus,  
piquillo pepper, Kalamata olive, squid ink  
-

Roasted sea bream,  
heritage carrot, hazelnut  
-

Highlands venison haunch,  
roasted and braised shallot, bordelaise sauce  
-

Salted caramel tart,  
crème fraîche sorbet

*Please note:*

*This menu is available for the entire table only.*

*Please allow at least two hours*

Cornish new potatoes, Café de Paris butter £5

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

Triple cooked chips, mayonnaise £5

### VEGETABLES & SALADS

Mixed leaf salad, honey & mustard dressing £4

Broccoli, miso, sesame £4

Kale, garlic butter, lemon £4

### PUDDINGS

Dark chocolate crèmeux,  
English raspberry <sup>(VeO)</sup>  
£8

Selection of cheese from  
The Cheese Merchant  
3 for £11 | 4 for £13.50 | 5 for £15

Lemon cheesecake, apricot,  
lemon thyme  
£8

Espresso soft serve,  
coffee bean brittle  
£6

Dark chocolate & orange truffles  
£1 each

Salted caramel tart,  
crème fraîche sorbet  
£8

## WINE SELECTION

### SPARKLING

*Glass 125ml | Bottle 750ml*

2014	Gusbourne Blanc de Blancs, Kent, England	£15   £87
NV	Gosset, Extra Brut, Champagne, France	£16   £96
NV	Jacquesson "Cuvée 740", Extra Brut, Champagne, France	£18   £110
NV	Gosset Le Cercle, Brut, Marcus Wareing Special Edition, Champagne, France	£19   £115

### WHITE

*Glass 125ml | Carafe 375ml | Bottle 750ml*

2018	Muscadet Sèvre et Maine sur lie. Domaine Pierre Luneau Papin, Loire, France	£6.5   £19.5   £39
2019	Albariño, Lembranzas, Rias Baixas, Spain	£7   £21   £42
2018	Beaujolais-Villages "Grande Lamure", de Poncié, Burgundy, France	£7.5   £22.5   £45
2018	Godello "Gaba do Xil" Telmo Rodriguez, Valdeorras, Spain	£8   £24   £48
2019	Malvazija Istarska "Alba", Ivica Matošević, Istria, Croatia	£8   £24   £48
2019	Sauvignon Blanc "Cru", Smith & Sheth, Marlborough, New Zealand	£8.5   £25   £51
2018	Riesling "100 Hills", Wittmann, Rheinhessen, Germany	£9.5   £28   £56
2018	Chablis 1er Cru "Côte de Lechet", Domaine Tremblay, Burgundy, France	£12.5   £38   £76
2017	Chenin Blanc, De trafford, Stellenbosch, South Africa	£13   £39   £78
2016	Pinot Blanc, Domaine Kientzler, Alsace, France	£48
2017	Gewürztraminer "Les Fous", Leon Boesch, Alsace, France	£62
2017	Saint Joseph, Stéphane Montez, France	£85
2018	Fiano di Avellino, Ciro Picariello, Campania, Italy	£62
2017	"Kalk un Kiesel", Claus Preisinger, Neusiedlersee, Austria	£68
2018	Müller-Thurgau Trocken, Escherndorfer, Franken, Germany	£60
2015	Kunin Wines, Santa Ynez Valley, USA	£100

### ROSÉ

2018	Inspiration, Château de Berne, Côtes de Provence, France	£9   £27   £54
2018	Sancerre Rose, Gérard Boulay, Loire Valley, France	£68

### RED

2017	Côtes du Rhône "Samorëns", Ferraton Père & Fils, Rhône Valley, France	£7   £21   £42
2014	Merlot, Morgenhof, Simonsberg-Stellenbosch, South Africa	£9.5   £29   £58
2016	Cabernet Sauvignon, Hartenberg Estate, Stellenbosch, South Africa	£9.5   £30   £60
2018	Malbec "Felino", Viña Cobos, Luján de Cuyo & Uco Valley, Mendoza, Argentina	£10   £30   £60
2017	Château Fabre Gasparets, Corbieres, France	£10.5   £31   £62
2018	Pinot Noir "Ted", Mount Edward, Central Otago, New Zealand	£12.5   £38   £76
2016	Tempranillo "Aalto", Ribera del Duero, Spain	£14.5   £44   £88
2017	Bourgogne Rouge "Prestige", Henri de Villamont	£70
2012	Pommard, Domaine Pascal Prunier-Bonheur, France	£108
2013	Acte 5, Guinaudeau Vignerons, Fronsac, France	£85
2018	Saint-Nicolas-de-Bourgueil, Le Clos du Vigneau, France	£60
2015	Selección de la Aguilera, Dominio de Cair, Ribera del Duero, Spain	£75
2018	Valpolicella, Allegrini, Veneto, Italy	£48
2018	Langhe Nebbiolo, Marchesi di Gresy, Italy	£65
2011	Amarone Classico "Velluto", Meroni, Veneto, Italy	£140
2010	Touriga Nacional "Villa Oliveira", Casa da Passarella, Dão, Portugal	£98
2017	Syrah/Carménère, Emiliana, Colchagua Valley, Chile	£58

### SWEET & FORTIFIED

*Glass 100ml*

2017	Moscatel "MR", Telmo Rodriguez, Malaga, Spain (500ml)	£12.5
2010	Château Filhot, 2ème Cru Classé, Sauternes, France	£17.5
NV	Maury Solera 1928, Les Vignerons de Maury, Languedoc-Roussillon, France	£12
NV	Graham's 20 years old, Tawny port, Portugal	£16
1982	Krohn Colheita, Tawny port, Portugal	£24

### FULL WINE LIST



V - Vegetarian Ve - Vegan VeO - Vegan Option  
 For allergen information please ask a member of our team.  
 A discretionary service charge of 12.5% will be added to your bill.