

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	£68 pp

Additional cheese course £7.50 pp

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

All group menus can be viewed below.

These are sample menus only.

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% will be added to your bill
(15% for private dining where a minimum spend also applies).

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

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MENU A - £45 pp
(lunch only)

White fennel soup
orange zest

Crispy chicken thigh
romesco sauce, almond, calçot onion

—

Gilt-head sea bream
daikon, sea purslane, Fowey mussels

Herb gnocchi
wild mushroom, watercress

—

Red wine poached pears
olive oil cake, crème fraîche ice cream

Masala chai soft serve
kumquat & chilli

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MENU B - £50 pp

Crispy chicken thigh
romesco sauce, almond, calçot onion

House cured salmon,
citrus fruits, pickled radishes

White fennel soup
orange zest

—

Yogurt marinated lamb shoulder
smoked aubergine, labneh

Gilt-head sea bream
daikon, sea purslane, Fowey mussels

Harissa marinated aubergine
roasted sand-grown carrots, lemongrass & coconut

—

Masala chai soft serve
kumquat & chilli

Chocolate nougat
salted caramel, hazelnut

Bread and butter pudding
brandy custard, poached raisins

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MENU C - £60 pp

Crispy chicken thigh, romesco sauce, almond, calçot onion

Dorset snails, spring garlic, wild onion

Cornish sardines, winter tomatoes, sourdough

White fennel soup, orange zest

—

Yogurt marinated lamb shoulder, smoked aubergine, labneh

Saddleback pork rump, pickled Yorkshire rhubarb, Alexander shoots

Cornish lemon sole 'on the bone', Petit Violet artichoke

Harissa marinated aubergine, roasted sand-grown carrots,
lemongrass & coconut

—

Treacle tart, crème fraîche

Chocolate nougat, salted caramel, hazelnut

Red wine poached pears, olive oil cake, crème fraîche ice cream

Bergamot cheesecake, Earl Grey

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MARCUS' MENU - £68
WINE MATCHING SELECTION- £45

Your meal as Marcus would choose it

Burrata
shiitake mushroom, clementine salad

2016 Beaujolais Blanc, Lamure

—

25 day dry-aged Aberdeen Angus Chateaubriand

2015 Chateau Fabre Gasparets, Corbieres, France

—

Chocolate nougat
salted caramel, hazelnut, burnt honey ice cream

*2013 Tokaji Aszú "S Puttonyos", Chateau Dereszla, Tokaji,
Hungary*