

SNACKS & NIBBLES

Warm rosemary Tortano bread,
salted butter £4

Nocellara del Belice olives £4

Blistered Padrón peppers £4.5

Gruyère Gougères £3.5

Parmesan arancini £4

Cobble Lane saucisson £5

THE

MARCUS

GILBERT

WAREING

SCOTT

CHAMPAGNE & SPARKLING

Nyetimber "Classic Cuvee", W. Sussex, England
£15

Gosset Extra Brut, Champagne, France
£15

Pierre Paillard, Grand Cru Rose, Champagne,
France £18

Gosset Le Cercle Brut, Marcus Edition,
Champagne, France £18

STARTERS

House cured salmon
citrus fruits,
pickled radishes
£12

Snails,
chargrilled sourdough, parsley,
roasted garlic, shallot
£10

Burrata,
shiitake mushroom,
clementine salad^V
£12

Jerusalem artichoke soup,
artichoke crisps^V
£8

Fowey mussels
cooked in white wine and leeks
£10

Celeriac soup,
toasted walnut,
Pink Lady apple^{Ve}
£8

Duck liver parfait, grilled
orange marmalade, brioche
£12

Veal sweetbread,
polenta, tarragon
£17

MAINS

Gilthead sea bream,
daikon, sea purslane, Fowey mussels
£18

Cornish Lemon sole cooked on the bone
with violet artichokes
£24

Whole roasted quail,
Puy lentil & bacon cassoulet
£24

Free range organic duck egg, Puy lentil
cassoulet, alexander shoots^V
£17

Harissa marinated aubergine, roasted
sand-grown carrots,
lemongrass & coconut^{Ve}
£17

HOUSE SPECIAL

Cumbrian rose veal rump
barbecued in cream,
salsify, whole grain mustard
£36

FROM THE CHARCOAL GRILL

*All our steaks are dry aged for a minimum of 35
days and grilled over beech, oak and cherry wood*

Dry-aged chateaubriand (to share for two)
£75

Hereford short rib (to share for two)
£65

Shorthorn beef fillet
£36

hereford sirloin steak
£32

Belted Galloway Rib-eye steak
£36

Roasted chicken breast,
herb gnocchi, mushroom & tarragon sauce
£18

Line caught Cornish cod, roasted
sand-grown carrots, lemongrass & coconut
£22

Saddleback pork rump,
pickled Yorkshire rhubarb,
alexander shoots
£23

Slow cooked organic Cornish lamb shoulder,
smoked aubergine, labneh
£26

SAUCES

Peppercorn / Beef & Red wine / Mustard / Mushroom & tarragon
£2.75 each

VEGETABLES & SALADS

Chestnut mushrooms, garlic & herb butter £4.5

Triple cooked chips, Sarson's mayonnaise £5

Pomme puree £6

Roasted January King cabbage, shallot & bacon gastric £4

Buttered greens £4

Bitter leaf salad £3.5

Potato Dauphinoise £6

Steamed broccoli, salsa verde, toasted almonds £5

For allergen information please ask a member of our team. Discretionary service charge of 12.5% will be added to your bill.

DESSERTS

Blood orange tart with passion fruit £8.5	Chocolate nougat, salted caramel, hazelnut £10	70% Valrhona chocolate mousse, coconut, clementine ^{Ve} £8.5	Masala chai soft serve, kumquat & Chilli £6
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Bergamot cheesecake, Earl Grey £8.5	Yorkshire rhubarb & pear crumble, ginger custard <i>(please allow 15 min)</i> £9	Treacle tart, crème fraîche £8	Chocolate panna cotta with ginger & honey granola £7.5	Pear tarte tatin, liquorice ice cream <i>(please allow 15 min)</i> <i>(to share)</i> £16
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LA FROMAGERIE
CHEESE SELECTION
£15

Chocolate truffles by “Paul A. Young”
Champagne truffle | Peanut butter & raspberry jelly
£4

SWEET WINES

By the glass

2015	Gewürztraminer ‘Vendanges Tardives’ <i>Cave de Turckheim, Alsace, France</i>	£12	2015	Jurançon“Clos Urolat” Charles Hours <i>South West, France</i>	£11
2010	Château Filhot <i>2ème Cru Classé, Sauternes, France</i>	£15	2010	Tokaji Aszú ‘5 Puttonyos’, Dereszla <i>Tokaji, Hungary</i>	£14
1986	Château D’Yquem ‘Lur Saluces’ <i>1er Cru Supérieur Classé, Sauternes, France</i>	£45*	2013	Moscatel “MR”, Telmo Rodriguez <i>Malaga, Spain</i>	£9.50
2017	Riesling “Cordon Cut” <i>Mount Horrocks, Clare Valley, Australia</i>	£14	NV	PX- “Antique”, Fernando de Castilla <i>Sanlúcar de Barrameda, Spain</i>	£15
2016	Changyu Golden Diamond Vidal Ice Wine <i>Shandong, China</i>	£14	2016	Coteaux de Layon St Aubin <i>Loire, France</i>	£13.5

A glass of sweet wine is served at 100ml (*50ml)

SUNDAY ROAST

The quintessential British roast with all the trimmings

3 courses £35

Available on Sunday, 12:00pm - 2:45pm

BOOK TABLE