

## 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

Menu B 3- courses, 3 choices per course

Menu C 3- courses, 4 choices per course

Marcus' Menu 3 courses

£45 pp (lunch only)

£50 pp

£60 pp

£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.

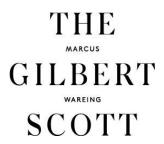
## All group menus can be viewed below.

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.



MENU A - £45 pp (lunch only)

White fennel soup orange zest

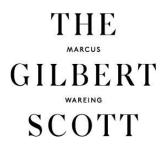
Crispy chicken thigh romesco sauce, almond, calçot onion

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



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

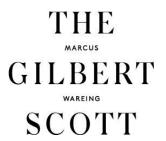
Gilt-head sea bream daikon, sea purslane, Fowey mussels

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



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

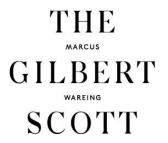
Yogurt marinated lamb shoulder, smoked aubergine, labneh
Saddleback pork rump, pickled Yorkshire rhubarb, Alexander shoots
Cornish lemon sole 'on the bone', Petit Violet artichoke
Harissa marinated aubergine, roasted sand-grown carrots,
lemongrass & coconut

Treacle tart, crème fraîche

Chocolate nougat, salted caramel, hazelnut

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

Bergamot cheesecake, Earl Grey



## 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