VALENTINE'S DAY 2017

LUNCH MENU

Oyster emulsion, barri caviar, smoked egg yolk

—

Scallop, winter tomato, verbena, bacon

—

Jerusalem artichoke, agnolotti, truffle

—

Galloway beef, beetroot, pomme purée, sorrel OR
Seabass, cauliflower, purslane, kale

—

Chocolate, blood orange, rosemary

5 COURSES AT £110 PER PERSON

SOMMELIER'S SELECTION AT £75 PER PERSON

MARCUS

PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU.
ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST.
A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.

VALENTINE'S DAY 2017

Lobster bisque, confit lemon

—

Oyster emulsion, baerii caviar, smoked egg yolk

—

Scallop, winter tomato, verbena, bacon

—

Jerusalem artichoke, agnolotti, truffle

—

Quail, hispi cabbage, truffle, piccalilli

—

Galloway beef, beetroot, pomme puree, sorrel OR
Seabass, cauliflower, purslane, kale

—

Rhubarb, yogurt, almond

—

Chocolate, blood orange, rosemary

8 Courses at £170 per person
Includes a glass of rosé Champagne on arrival and chocolates to take away

Sommelier's selection at £115 per person

Prestige selection at £165 per person

MARCUS

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