

A L A C A R T E

STARTER

Norfolk quail 'breakfast'

Jersey Royal potatoes, trompette, Tunworth custard

Shrimp tartar, shellfish bisque, coriander

Scallop, apple, verbena, roasted beef dressing

Pheasant egg, short rib ragu, wild garlic, asparagus

Grilled mackerel, smoked eel, dill, fennel

MAIN

Cumbrian rose veal neck, pea, morels, miso

Herdwick lamb, crispy breast, chimichurri, Tropea onion

Galloway beef fillet, smoked bone marrow, Delica pumpkin
(£8 supplement)

Middle White suckling pig, bacon broth, agnolotti

Isle of Gigha halibut, pickled egg, clams, Monk's beard

Cornish turbot, artichoke, courgette, mint

DESSERT

Bergamot, meringue, iced tea

Salted milk chocolate aero, sorrel, clementine

Toffee, peanut, milk chocolate nougat

Cherry, Marsala, fresh almond

Chocolate, lemon, cream cheese

Banana, caramel, yuzu, rum

3 COURSES £85

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 12.5% WILL BE ADDED TO YOUR BILL

A LA CARTE

STARTER

Mushroom consommé, fregola, pea, morel
Pheasant egg, broccoli, wild garlic, smoked almond

MAIN

Potato gnocchi, artichoke, courgette, celeriac
Jersey Royals, trompette, Winchester custard

DESSERT

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Salted milk chocolate aero, sorrel, clementine
Toffee, peanut, milk chocolate nougat
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