

LUNCH

Razor clams, cockle gel, Jersey Royals, lemon

Shauna & Mark Froydenlund, Chef Patrons

—

Hampshire asparagus, nettle salsa, bacon

Jack Bond, Sous Chef

—

Dorset plaice roasted on the bone, potted shrimp, parsley

Eve Seemann, Junior Sous Chef

—

Slow roasted lamb rump, malt vinegar, English pea

Marcus Wareing

—

Cheese selection

(£19.50 supplement)

—

Yoghurt mousse, Sauternes, bergamot, basil

Craig Johnston, Senior Chef de partie

5 COURSES £55

SOMMELIER'S SELECTION £49

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

LUNCH

Tomato curd, chickpea, sesame

—

Hampshire asparagus, nettle salsa, pine nut

—

Jersey Royals, Winchester cheese, trompette

—

Potato gnocchi, artichoke, cashew, Swiss chard

—

Cheese selection

(£19.50 supplement)

—

Yoghurt mousse, Sauternes, bergamot, basil

5 COURSES £55

SOMMELIER'S SELECTION £49

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