

MARCUS

THURSDAY 1st OCTOBER

TASTING MENUS

5 Courses £90 or 8 Courses £115

SNACKS

Cobble Lane charcuterie £5

Truffled white bean hummus, pistou, crispy flat bread £4

STARTERS

Roast Orkney scallop, chestnut, bacon, celeriac £26

Fresh tagliatelle, smoked egg yolk, autumn truffle
£18

Burrata, black olive, milk bread, macadamia nut £18

Soused mackerel, Melfort farm apple, pickles £18

Beef tartare, caviar, rye, gherkin, capers £24

Roasted carabineros prawns, romesco sauce £26

Kale and autumn vegetable salad, citrus cream £16

MAINS

Herdwick lamb, Jerusalem artichoke, preserved Melfort
farm beetroot
£34

Rhug Estate chicken, carrot, pine nut, truffle bread sauce
£29

Market fish of the day, borlotti beans, sea vegetables
Market Price

New season grouse, game torte, soubise, gem
£36

Lake District ribeye, bordelaise, beef fat potatoes
£38

Cornish Lobster, scorched yam, lardo, preserved tomato
£34

Beef fat potatoes, smoked bone marrow, parsley £6

CHEESE AND DESSERT

Fresh Madeleines, bourbon
vanilla chantilly £10

*2015 Pacherenc-du-Vic-Bilh, "Saint
Albert", Domaine Plaimont South West,
France £16.50*

Gâteau Opéra, peanut butter,
plum, pomegranate ice cream £15

*2015 Mellis, La Ganghija Piedmont, Italy
£19.50*

Selection of British and European
cheeses,
served with homemade breads,
truffled Melfort Farm honey

3 cheeses £9

5 cheeses £16

7 cheeses £18

Warm chocolate pave, poached
pear, lime mascarpone £15

*2005 Castelnau de Suduiraut, Second
Wine of Château Suduiraut Sauternes,
Bordeaux, France
£25*

Fig leaf ice cream, poached apple,
olive oil and coconut sponge £16

*2016 Furmint, Homonna Tokaj, Hungary
£21.50*