

MARCUS

TASTING MENUS

5 courses £105 or 7 courses £120

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, winter truffle £18

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

Cured trout, Melfort farm apple, tomato pickle £20

Beef tartare, caviar, rye, gherkin, capers £35

Roasted carabineros prawns, romesco sauce £26

Kale and autumn vegetable salad, citrus cream £16

Warm potted shrimp, sourdough crumpet, Madeira £22

MAINS

Pan roasted foie gras, cep, brioche, pickled grapes £30

Herdwick lamb bestend, Jerusalem artichoke, preserved
Melfort Farm beetroot £34

Middle white suckling pig, carrot, pine nut,
caramelised apple £32

Market fish of the day, Dorset crab, artichoke
Market Price

Roast squab pigeon, game torte, soubise, hispi £38

Lake District sirloin, bordelaise, beef fat potatoes £38

Cornish lobster, scorched yam, lardo,
preserved tomato £36

Cornish sea bass, Portland cockles, cauliflower cream £39

Beef fat potatoes, smoked bone marrow, parsley £6

Roasted Melfort Squash, whipped goat's curd £5

CHEESE AND DESSERT

Fresh madeleines, bourbon
vanilla chantilly £10

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

Gâteau Opéra, peanut butter,
redcurrant £15

Olerasay Chenin, Mullineux
South Africa NV
£26.00

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

3 cheeses £9

5 cheeses £16

7 cheeses £18

Islands chocolate 65%, pave,
poached pear, lime yoghurt £15

*Castelnaud de Suduiraut, Second Wine of
Château Suduiraut Sauternes, Bordeaux,
France 2010
£23.00*

Honey and lemon parfait,
poached apple, olive oil sponge
£16

*Furmint, Homonna Tokaj,
Hungary 2016
£21.50*