

MARCUS

NEW YEAR'S EVE 2018

SAMPLE MENU

Dill cured salmon, Exmoor caviar, bonito, lime

—

Confit parsnip, jamón, Tunworth custard

—

Roast Cornish turbot, pickled egg, clams, rock samphire

—

Rhug Estate lamb, best end & shoulder, cime di rapa, chimichurri

—

Milk chocolate nougat, peanut, salted caramel

MARCUS

NEW YEAR'S EVE 2018

VEGETARIAN SAMPLE MENU

Shauna's sourdough, cep butter, wood sorrel

—

Kohlrabi, Winchester, radicchio, cabbage

—

Herb pappardelle, kale, cured egg yolk

—

Sharpe's Express 1900, Trompette, truffle

—

Milk chocolate nougat, peanut, salted caramel