

THE
MARCUS
GILBERT
WAREING
SCOTT

CHEF'S TABLE SAMPLE

5 COURSES

House cured salmon,
bergamot buttermilk, clementine

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Burrata,
extra virgin olive oil, fresh blood orange

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Roasted bass,
'Nduja, white onion & potato ragù, fennel salad

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Organic Cornish lamb saddle,
roasted January King cabbage, hazelnuts, garlic cream

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Chocolate nougat,
salted caramel, hazelnut

2020

THE
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CHEF'S TABLE SAMPLE

7 COURSES

House cured salmon,
bergamot buttermilk, clementine

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Burrata,
extra virgin olive oil, fresh blood orange

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Barbary duck breast,
blood orange glaze, roasted shallot

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Stone bass,
'Nduja, white onion & potato ragù, fennel salad

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Organic Cornish lamb saddle,
roasted January King cabbage, hazelnuts, garlic cream

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Blood orange Crêpes Suzette

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Chocolate nougat,
salted caramel, hazelnut

2020