

SMALL BITES

Saucisson £5
Grilled chorizo £5
Truffle & Parmesan arancini £4
Nocellara del Belice olives £4
Blistered Padrón peppers £5.5

THE MARCUS GILBERT WAREING SCOTT

SMALL PLATES

Marinated heirloom tomatoes £5
Heirloom radishes, brown butter £4
A selection of Cobble Lane charcuterie £12
Warm rosemary Tortano bread,
salted butter £4

Crispy lamb sweetbread,
fresh peas, sherry
vinegar, bacon
£16

STARTERS

Fowey mussels steamed
in yellow curry and
coriander
£10

Stracciatella, olive oil,
watermelon, green
olives, marjoram ^V
£12

Chargrilled octopus,
braised fennel, 'Nduja
dressing
£16

Crispy Dorset snails,
Friggitelli peppers,
pickled girolles
£14

House cured salmon,
Honeymoon melon,
kaffir lime buttermilk
£12

Portland crab, prawn,
cucumber, Marie Rose
£18

Tomato gazpacho, basil,
olive oil ^{Ve}
£8

Burrata, heirloom tomatoes,
balsamic, sourdough ^V
£12

Duck liver parfait, fresh
apricot, toasted brioche
£10

MAINS

Wild trout with little gem lettuce,
brown butter and capers
£25

Roasted Cornish turbot,
girolles, chorizo, sweetcorn, cockles
£40

Whole roasted quail, smoked curd,
brown butter, bull's heart tomatoes
£24

Chickpea socca, summer vegetables,
black olives, carrot purée ^{Ve}
£17

Grilled spiced aubergine, baby beetroots,
chimichurri ^{Ve}
£17

Isle of Gigha halibut poached in a dashi and
summer vegetable broth
£35

FROM THE CHARCOAL GRILL

*All our steaks are dry aged for a minimum of 35
days and grilled over beech, oak and cherry wood*

Aberdeen Angus chateaubriand
(for two to share)
£75

Hereford sirloin steak
£32

Belted Galloway rib-eye steak
£36

Shorthorn beef fillet
£38

Cornish cod, lardo, turnips
and spinach
£28

Gilt head bream,
courgette, Fowey mussels
£22

Barbary duck breast,
fresh cherries, fine beans
£24

Roasted chicken breast,
basil pesto, roasted violet garlic
£22

Cumbrian rose veal rump, poached &
barbecued in cream, Trombetta courgette,
wholegrain mustard
£30

Organic Cornish lamb rump,
baby beetroots, chimichurri
£26

SAUCES

Peppercorn / Red wine / Mustard / Pesto
£2.75 each

VEGETABLES & SALADS

Gratin Dauphinois £6
Roasted baby gem lettuce £4
Steamed broccoli, salsa verde, toasted almonds £5
Grilled portobello mushroom, ricotta, lemon zest £5

Mixed leaf salad £3.5
Heirloom tomato salad £5
Buttered seasonal greens £4
Triple cooked chips, Sarson's mayonnaise £4.5

DESSERTS

Selection of cheese from La Fromagerie
Fleur de Chevre, Single Gloucester,
Tomme de Savoie, Fourme d'Ambert £12
Krohn Colheita 1996 £18

Baked meadowsweet custard with
fresh peaches £7.5
2010 Château Filhot, 2ème Cru Classé,
Sauternes, France £17.5

70% Valrhona chocolate ganache,
coconut, strawberry ^{Ve} £8.5
2014 Recioto della Valpolicella "Angelorum", Masi,
Veneto, Italy £19.5

Banana soft serve, honeycomb,
banana bread crumb £7.5
2015 Gewurztraminer, Vendanges Tardives, Cave de
Turckheim, Alsace, France £15.5

Blackcurrant frangipane,
pistachio gelato £8
2004 Vin Santo del Chianti Rufina,
Prunatelli, Tuscany, Italy £16.5

Bruce Farm strawberries with
fresh Guernsey cream £8
2016 Coteaux de Layon St Aubin,
Alex Cady, France £9.5

Marinated pineapple, coconut,
dark rum, lime granita ^{Ve} £8
2017 Riesling "Cordon Cut", Mount Horrocks,
Clare Valley, Australia £18.5

Chocolate nougat, salted caramel,
hazelnut, fresh raspberries £10
2015 Banyuls "Cuvée Léon Parcé", Domaine de la
Rectorie, Roussillon, France £12

Warm blueberry & gooseberry muffin,
honeycomb ice cream £8
2013 Tokaji Aszú "5 Puttonyos", Chateau Dereszla,
Tokaji, Hungary £17

Salted caramel bonbons £2
Pierre Gimonnet Cuis 1er Cru, "Blanc de blancs,
Grand Cru NV £17

CHEF'S TABLE

An immersive, memorable dining experience, surrounded by
activity, produce and wine in the restaurant's kitchen.

5 courses at £79 per person
7 courses at £95 per person

PRIVATE DINING ROOM

The Gilbert Scott's private dining room is an elegant space
with original features and an 18ft high ceiling.

3 courses starting at £45 per person

For further details please ask your waiter or enquire by email at
reservations@thegilbertscott.com

SUNDAY ROAST

Sunday: 12 pm - 4 pm

Bring your family and friends to The Gilbert Scott on
Sunday, and enjoy a quintessential British roast with
all the trimmings.

3 courses at £35

V - Vegetarian Ve - Vegan

For allergen information please ask a member of our team.
A discretionary service charge of 12.5% will be added to your bill.

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