

Warm rosemary Tortano bread,  
salted butter £4

Gruyère Gougères £3.5

Parmesan arancini £4

Cobble Lane saucisson £5

Nocellara del Belice olives £4

Blistered Padrón peppers £4

Gosset Extra Brut, Champagne, France  
£15

Nyetimber "Classic Cuvee", West Sussex, England  
£15

NV Paul Bara "Grand Rose" Grand Cru, Bouzy  
£17

2006 Gosset Grand Millésime Brut, Champagne,  
France £26

Devilled Cornish mackerel,  
cucumber & dill  
£13

Smoked salmon,  
lemon, soda bread  
by Lambton & Jackson  
£14

Dressed Dorset crab,  
smoked salmon,  
lemon & soda bread  
£16

Burrata,  
prosciutto di Parma,  
unfiltered olive oil  
£12

Pulled corn-fed chicken  
& truffle terrine, golden enoki,  
mushroom ketchup  
£12

Duck liver parfait,  
toasted brioche,  
fig chutney  
£12.5

Greek salad:  
Essex marinated tomatoes, feta,  
caperberries & black olives <sup>V</sup>  
£9

Celeriac soup,  
toasted walnut,  
Pink Lady apple <sup>V</sup>  
£8

Dorset crab & baby gem  
salad, Parmesan aioli,  
garlic croutons  
£15

House salad:  
chicory, Red Williams pear, walnut,  
ranch dressing, blue cheese <sup>V</sup>  
£9

Grilled aubergine,  
turmeric, tomato, dukkah <sup>Ve</sup>  
£16

South Coast sea bass,  
coco beans, root vegetables, candied lemon  
£19

Roasted chicken breast,  
Herb gnocchi, cep mushroom, braised leek  
£18

Chargrilled Cumbrian lamb cutlets,  
broccoli, mint  
£21

Gloucestershire old spot pork loin,  
Delica pumpkin, sage, black garlic  
£20

#### HOUSE SPECIAL

Rhug Estate Grouse 'off the bone',  
white bean purée, hispi cabbage,  
triple cooked potato, game jus  
£36

Seared Cornish pollock,  
Portobello mushroom, salsa verde, rocket  
£17.5

Squab pigeon,  
spiced cauliflower, kale  
£25

Harissa marinated lamb rump,  
smoked aubergine, labneh  
£22

Spiced Melfort farm cauliflower,  
harissa yoghurt, pomegranate <sup>V</sup>  
£18

Goosnargh corn fed duck breast,  
braised endive, plum vinaigrette  
£19

#### SAUCES

Peppercorn sauce  
Red wine sauce  
Lamb and rosemary sauce  
£2.75 each

Crispy skin Loch Duart salmon,  
beetroot relish, horseradish  
£18

#### FROM THE CHARCOAL GRILL

1Kg Beef Tomahawk (to share)  
£75

250g Aberdeen Angus sirloin steak  
£34

28 day dry-aged beef fillet  
£36

350g H.G. Walter Rib-eye steak  
£32

#### VEGETABLES & SALADS

Buttered green beans £4

Chestnut mushrooms, garlic & herb butter £4.5

Triple cooked chips, Sarsons mayonnaise £4.5

New potato salad £3.5

OrganicLea garden salad £3.5

Rocket, tomato, parmesan, black olive, balsamic £4.75

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

Wine is served by the Glass/125ml or Carafe/375ml

## SET MENU

3 courses £30

Warm rosemary Tortano bread,  
salted butter  
£4

Nocellara del Belice olives  
£4

### STARTERS

Crispy pig's head,  
celery, apple and cabbage slaw  
2015 Pinot Noir, Maude, Central Otago,  
New Zealand £14

Smoked salmon paté,  
horseradish, lemon jam, rye toast  
2016 Riesling Gebling, Sepp Moser, Kremstal,  
Austria £14

Baby gem salad, confit egg yolk, garlic croutons,  
ranch dressing<sup>V</sup>  
(Add Dorset crab £4)  
2016 Godello "Gaba do Xil", Telmo Rodriguez, Valdeorras,  
Spain £9

### MAINS

Chargrilled Cumbrian lamb cutlet,  
broccoli, mint  
2015 Château Fabre Gasparets, Corbières, France £14

Sea bream,  
daikon, samphire, cockles  
2017 Chablis 1er Cru "Côte de Lechet", D. Tremblay,  
Burgundy, France £14

Herb gnocchi  
Cep mushroom, braised leek, girolles<sup>V</sup>  
2017 Furmint Kvarc, Michael Wenzel, Burgenland,  
Austria £13

### DESSERTS

Buttermilk panna cotta,  
Black Forest fruits  
2014 Moscatel "MR", Telmo Rodriguez,  
Malaga, Spain £9.5

Poached plums,  
pecan brittle, crème fraîche  
2010 Château Filhot, 2ème Cru Classé, Sauternes,  
France £15

Vanilla soft serve,  
honeycomb  
2016 Changyu Golden Diamond Vidal Ice Wine,  
Shandong, China £14

### VEGETABLES & SALADS

Buttered green beans £4

Triple cooked chips, Sarsons mayonnaise £4.5

Chestnut mushrooms, garlic & herb butter £4.5

### 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

### AFTERNOON TEA

Saturday: 12pm - 4pm Sunday: 12pm - 5pm

#### SCONES & TEA £15

Kentish strawberry jam, scones and Cornish clotted cream  
with your choice of tea

#### CLASSIC AFTERNOON TEA £35

Sandwiches and savouries: cucumber, smoked salmon, beef  
and horseradish, sausage roll

Sweet treats: lemon meringue pie, fruit cake, madeira cake,  
cherry financier, Kentish strawberry jam, scones and Cornish  
clotted cream with your choice of tea

#### CHAMPAGNE AFTERNOON TEA £47

Classic afternoon tea and a glass of  
2014 Gusbourne Rosé

V - Vegetarian Ve - Vegan

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