

SMALL BITES

Saucisson *or* lamb salami *or* Coppa

Grilled chorizo

Sun dried red peppers

Nocellara del Belice olives

Blistered Padrón peppers

All £5 each

Burrata,
Red Williams Pear, cobnuts ^(V)
£12

Stracciatella,
extra virgin olive oil, Medjool
dates, green chilli, dukkah ^(V)
£12

Caramelised onion soup,
Gruyère on toast ^(V)
£8

Tagliatelle, Scottish girolles,
truffle, beurre blanc ^(V)
£11 / £21 *main size*

Grilled mackerel, 'nduja & white onion ragù,
crispy potatoes, fennel
£10

THE

MARCUS

GILBERT

WAREING

SCOTT

Pheasant Waldorf salad
£12

Marinated scallop,
citrus zest, extra virgin olive oil
£22

Crispy lamb sweetbreads,
wild mushrooms, tarragon, mustard
£16

Raw tuna, quince,
coriander, nori, pickled ginger,
pistachio
£17

Dorset snails, grilled bone marrow,
garlic cream, parsley, shallot
£12

Warm grilled toast ^(V)
to accompany any dish
£3

SMALL PLATES

Fresh radishes, brown butter
Warm rosemary Tortano bread,
salted butter

Taramasalata, warm toast

Parmesan arancini

Hummus, vegetable crudités

All £4 each

Charcuterie & pickles
£12

House cured salmon,
bergamot buttermilk, miyagawa,
radish, cucumber
£12

Slow cooked octopus carpaccio,
ponzu dressing, sesame, Thai basil
£16

Portland crab, prawns, avocado,
Marie Rose sauce
£18

Duck liver parfait, black figs,
sherry vinaigrette, warm
brioche
£10

Glazed fallow venison saddle,
roasted hispi cabbage, garlic cream,
hazelnuts
£40

Cumbrian rose veal rump
poached & barbecued in cream,
cime di rapa, wholegrain mustard
£34

Roasted Cornish monkfish,
Delica pumpkin velouté, sambal,
roasted pine nuts
£35

Barbary duck breast, Sorbe pear purée,
Roscoff onion
£24

Roasted sea trout, potato gnocchi,
San Marzano tomato sauce,
Grana Padano
£26

Whole roasted plaice
on the bone
£30

Slow cooked pheasant and
root vegetable stew
£25

Stone bass, chargrilled cavolo nero &
rainbow chard, Café de Paris butter
£32

Organic Cornish lamb rump with
baby beetroots, chimichurri
£26

Whole grilled quail, puy lentils,
cumin, ginger, paneer
£24

Isle of Gigha halibut,
roasted & sun dried peppers,
dandelion
£36

Grilled spiced aubergine with baby
beetroots, chimichurri,
dukkah ^(Ve)
£17

Whole roast grouse, salt baked celeriac,
blackberry sauce
£32

Gilt-head bream, roasted cauliflower,
pickled mushrooms
£22

Chickpea socca with autumnal
vegetables, sambal, tofu, sesame ^(Ve)
£17

Roasted pumpkin, pine nuts, Grana Padano £5.5

Buttered seasonal greens £4

Steamed broccoli, salsa verde, toasted almonds £5

Grilled sweet potato, crème fraîche,
crispy shallots £4

Roasted Hispi cabbage, hazelnuts, garlic cream £5.5

Gratin Dauphinois £6

Creamy garlic & leek mushrooms £5

Triple cooked chips, Sarson's mayonnaise £4.5

Mixed leaf salad £3.5

VEGETABLES & SALADS

PUDDINGS

£8 per person

Fresh black figs, milk ice cream,
fresh honeycomb

2016 Jurançon "Clos Uroulat" Charles Hours,
South West, France £11.5

Banana soft serve, passion fruit

2015 Gewurztraminer, Vendanges Tardives, Cave de
Turckheim, Alsace, France £15.5

Tahitian vanilla Crème Brûlée

2014 Moscatel "MR", Telmo Rodriguez,
Malaga, Spain £12.5

Baked egg custard, nutmeg,
Fragola grape compote

2010 Château Filhot, 2ème Cru Classé,
Sauternes, France £17.5

Chocolate nougat with salted caramel,
hazelnut and fresh raspberries

NV Maury Solera 1928, Les Vignerons de Maury,
Languedoc-Roussillon, France £12

Baked fig crumble, lemon mascarpone
for one or more to share

2013 Tokaji Aszú "5 Puttonyos", Chateau Dereszla,
Tokaji, Hungary £17

Selection of cheese from La Fromagerie

Fleur de Chevre, Single Gloucester,
Blacksticks Blue, Fourme d'Ambert

£12

Krohn Colheita 1996 £18

Apple tarte tatin, vanilla ice cream
for two to share (allow 20 mins)

2016 Coteaux de Layon St Aubin,
Alex Cady, France £9.5

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

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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