

# Marcus Sample Menu

## 3 Courses at £90

### Starters

Roast native lobster, English wasabi, Oscietra caviar (£12 supplement)  
Slow cooked egg, cep, caramelised celeriac broth, autumn truffle, quail breast  
Roast scallop, 72 hour short rib, beef dripping, apple, sourdough croutons  
Scottish langoustine, Cornish mackerel, smoked eel, dill  
Roast sweetbread, smoked almond, parsnip, chestnut

### Main courses

Herdwick lamb (rack, loin, confit belly), heritage beetroot, girolles  
Goosnargh duck, damson, hazelnut, salsify, fennel  
Roast squab pigeon, glazed heritage carrot, savoy cabbage  
Galloway beef fillet, wild mushroom, kale, truffle dressing, onion  
Dorset snails, turbot, razor clam, Delica pumpkin  
Cornish sea bass, braised octopus, chorizo, three cornered garlic herb dressing

### Desserts

Coffee, mascarpone, Bourbon, meringue  
Salted milk chocolate aero, honeycomb  
Pear, smoked pecan, maple syrup  
Bitter chocolate mousse, cardamom fudge, pickled cherry  
Gâteau Opéra, passion fruit, vanilla  
Banana, caramel, yuzu, rum

