

# TASTE OF MARCUS

Burrata, black olive, milk bread, macadamia nut\*

Roast Orkney scallop, asparagus mousse, smoked bonito  
and lime dressing

Slow-cooked Bantam egg, confit chicken leg, pickled  
trompette, chicken fat mayonnaise\*

Slow-cooked Cumbrian rose veal, grilled onion emulsion,  
garlic and anchovy cream\*

Goosnargh duck, English pea, hen of the wood mushroom,  
wild garlic\*

Milk, fennel pollen, gooseberry

Elderflower and vanilla mousse, Gariguet strawberries, gin,  
meringue\*

5 courses £110 per person

Sommelier's selection £90 per person

Prestige selection £195 per person (5 Glasses)

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7 courses £125 per person

Sommelier's selection £110 per person

Prestige selection £250 per person (6 Glasses)