

MARCUS

TREDWELLS

WAREING

GROUP MENUS

BESPOKE MENUS

Menu 1 (3-course set menu) - £40 pp (lunch only)

Menu 2 (3-course set menu) - £49 pp

Menu 3 (4-course set menu) - £59 pp

Menu 4 (7-course taster menu) - £75 pp

All group menus can be viewed below.

Additional sharing cheese course - £6 pp

CONFIRMING YOUR RESERVATION

To secure the booking we ask that you kindly complete and submit our Group Reservation Contract. Once we receive this back we will send you a separate link to pay the deposit. We ask for a deposit of £25 per person to secure your group booking

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THREE COURSES
£40 PER PERSON
LUNCH ONLY

Sourdough, salted Abbey Farm whey butter^v

—

Pine cured salmon, celeriac, caper & parsley

Crispy beef chuck, coconut & turmeric sauce

Beetroot, pine nut, rye & herbs

Brixham crab, apple, chestnut, minestra nera (*£3.5 supplement*)

—

Pollock, pumpkin, Parmesan & black olive, cavalo nero

Pork neck, celeriac, ham hock, barley

Roasted cauliflower, saffron, cornichon, caper, lemon

Lake District hanger steak, braised shallot,
peppercorn sauce (*£5 supplement*)

Served with a selection of side dishes to share

Grilled broccoli, toasted almond butter, capers^{ve}

Truffled macaroni cheese^v

Sutton community farm garden salad^{ve}

—

Warm banana cake, miso & muscovado, sunflower praline

Marinated pineapple, passion fruit, coconut & meringue

Salted caramel soft serve, honeycomb^v

Neal's Yard Dairy cheese selection (*£3.5 supplement*)

This is a sample menu. Final menus depend on the availability of the seasonal produce we use and can be confirmed one week prior to your visit. A discretionary service charge of 12.5% will apply for group bookings (15% for exclusive hire and a minimum spend may apply). We can accommodate any dietary requests of which we are informed of in advance. A pre-order is required for parties of 20 guests or more.

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WAREING

THREE COURSES
£49 PER PERSON

Sourdough, salted Abbey Farm whey butter^V

—

Caramelised Jerusalem artichoke soup, pickled walnut,
walnut crumb^{Ve}

Pine cured salmon, celeriac, caper & parsley

Slow cooked hen's egg in hollandaise mousse, Alsace bacon,
mushroom, brioche

Brixham crab, apple, chestnut, minestra nera (*£3.5 supplement*)

—

Barbary duck breast, cashew, tamarind, barley, pickled plums

Roasted cauliflower, saffron, cornichon, caper, lemon^{Ve}

Sea bream, Colchester oyster, leeks, verjus, shore vegetables

Lake District Hanger steak, peppercorn sauce (*£5 supplement*)

Served with a selection of side dishes to share

Grilled broccoli, toasted almond butter, capers^{Ve}

Triple cooked chips, hollandaise mousse

—

Salted caramel & praline chocolate tart

Warm banana cake, miso & muscovado and sunflower praline

Bergamot panna cotta, Italian meringue, Earl Grey shortbread

Neal's Yard Dairy cheese selection (*£3.5 supplement*)

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FOUR COURSES
£59 PER PERSON

Sourdough, salted Abbey Farm whey butter^V

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Burrata, Kentish raw honey, quince, sourdough^V

Radish salad, tahini verde, puffed barley^{Ve}

Brixham crab, apple, chestnut, minestra nera

Confit duck raviolo, sesame, peanuts, green chilli, pickled cucumber

—

Kabocha squash, pumpkin seed & pumpernickel, roast garlic aioli,
minestra nera^{Ve}

Scottish scallops, Roscoff onion, seaweed, BBQ roe

—

Sea bream, Colchester oyster, leek, verjus, shore vegetables

Roasted cauliflower, saffron aioli, cornichon, caper, lemon^{Ve}

Lamb rump & rib, celeriac, parsley & pine nut, anchovy

Lake District sirloin steak, braised shallot, peppercorn sauce

(£6 supplement)

Served with a selection of side dishes to share

Truffled macaroni cheese^V

Grilled broccoli, almond butter, capers^{Ve}

Sutton community farm garden salad^{Ve}

—

Peanut butter pudding, dark chocolate sorbet

Marinated pineapple, passionfruit, coconut & vegan meringue^{Ve}

Caramelised white chocolate mousse, tonka, espresso

La Fromagerie cheese selection *(£3.5 supplement)*

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SEVEN COURSES
£75 PER PERSON

Caramelised Jerusalem artichoke soup, pickled walnut,
walnut crumb^{Ve}

—

Kabocha squash, pumpkin seed & pumpernickel, roast garlic aioli,
minestra nera^{Ve}

—

Scottish scallops, Roscoff onion, seaweed, BBQ roe

—

Lamb rump, celeriac, parsley & pine nut, anchovy

—

Neal's Yard Dairy cheese selection

—

Warm banana cake, miso, & muscovado and sunflower praline

—

Salted caramel & praline chocolate tart

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