

MARCUS

TREDWELLS

WAREING

GROUP MENUS

For groups of 7 or more we offer the following

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 cheese course - £9.50 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

MARCUS

TREDWELLS

WAREING

THREE COURSES
£40 PER PERSON
LUNCH ONLY

Potato and rosemary bread, salted butter^V

—

Sweetcorn soup, red onion, charred corn, sweetcorn fritter^{Ve}

Crispy Lake District beef chuck, coconut & turmeric sauce

Brixham crab, Nutbourne tomato, salted ricotta, crystal cucumber,
verjus, sesame (*£3.5 supplement*)

—

Coley, sweetcorn, grelot onion, seaweed

Slow cooked duck breast, tamarind, barley, chard, mushrooms

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}

—

Gin & tonic cheesecake

Salted caramel soft serve, honeycomb^V

British 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.

MARCUS

TREDWELLS

WAREING

THREE COURSES
£49 PER PERSON

Potato and rosemary bread, salted butter^V

—

Sea bream tartare, pink grapefruit, kohlrabi, red onion, seeds

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

Sweetcorn soup, red onion, charred corn, sweetcorn fritter^{Ve}

Brixham crab, Nutbourne tomato, salted ricotta, crystal cucumber,
verjus, sesame (£3.5 supplement)

—

Corn fed chicken breast, crispy buttermilk thigh, jalapeño, cornbread

Nutbourne tomato tart, pickled shallots, black olive, samphire^{Ve}

Sea bass, 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

—

Pump Street chocolate tart, elderflower curd, Jasmine tea cream

Burnt honey parfait, apricot, almond

Roasted pineapple, lime sorbet, coconut^V

British 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.

MARCUS

TREDWELLS

WAREING

FOUR COURSES
£59 PER PERSON

Potato and rosemary bread, salted butter^V

—

Burrata, Datterini tomatoes, 'pan con tomate', lemon confit^V

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

Brixham crab, Nutbourne tomato, salted ricotta, crystal cucumber,
verjus, sesame *

Scottish scallops, zhoug, smoked oil aioli, fresh anchovy
(£3 supplement)

—

Ham hock terrine, truffle emulsion, hazelnuts

Pea tortellini, soya ricotta, Kalamata olives^{Ve}

—

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

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

Lamb rump, courgette gnudi, courgette flower, lamb shoulder

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}

—

Burnt honey parfait, apricot, almond

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

Caramelised white chocolate mousse, tonka, espresso

British 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.

MARCUS

TREDWELLS

WAREING

SEVEN COURSES
£75 PER PERSON

Sweetcorn soup, red onion, charred corn, sweetcorn fritter ^{Ve}

—

Ham hock terrine, truffle emulsion, hazelnuts

—

Scottish scallops, zhoug, smoked oil aioli, fresh anchovy

—

Lamb rump, courgette gnudi, courgette flower, lamb shoulder

—

British cheese selection

—

Burnt honey parfait, apricot, almond

—

Caramelised white chocolate, tonka, espresso

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.