

MARCUS

TREDWELLS

WAREING

GROUP 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
our online booking enquiry form.

We require a deposit of £25 per person.

MARCUS

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WAREING

THREE COURSES
£40 PER PERSON
LUNCH ONLY

Potato & rosemary bread, salted whey butter^V

—

Salmon fishcake, watercress, radish & capers

Slow cooked lamb belly, baked potato mousse,
lamb & rosemary broth

Salt baked carrots, pine nut crumb, freekeh, roasted garlic aioli^{P-B}

Grilled prawns, pear & parsnip Thai salad (*£4 supplement*)

—

Pollock, pumpkin, Parmesan & black olive, cavolo nero

Pork fillet, leek, harissa, hazelnuts

Roasted cauliflower, saffron, cornichon, caper, lemon^{P-B}

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

Served with a selection of side dishes to share

Grilled broccoli, toasted almond butter, capers^{P-B}

Garden salad^{P-B}

Truffled macaroni cheese^V

—

Warm banana cake, miso & muscovado, sunflower praline^V

Marinated pineapple, passion fruit, coconut & meringue^{P-B}

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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TREDWELLS

WAREING

THREE COURSES
£49 PER PERSON

Potato & rosemary bread, salted whey butter^V

—

Parsnip & coconut soup, parsnip bhaji^{P-B}

Salmon fishcake, watercress, radish & capers

Slow cooked hen's egg, mushrooms, Alsace bacon,
hollandaise mousse & brioche

Grilled prawns, pear & parsnip, Thai salad (*£4 supplement*)

—

Sea bream, January King cabbage, brown butter, hazelnuts, sauerkraut

Barbary duck breast, mushroom, tamarind, barley, black garlic

Roasted cauliflower, saffron, cornichon, caper, lemon^{P-B}

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

Served with a selection of side dishes to share

Grilled broccoli, toasted almond butter, capers^{P-B}

Triple cooked chips, hollandaise mousse^V

—

Salted caramel & praline chocolate tart

Warm banana cake, miso & muscovado and sunflower praline^V

Yorkshire rhubarb, custard, choux & cream^V

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

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WAREING

FOUR COURSES
£59 PER PERSON

Potato & rosemary bread, salted whey butter ^V

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Burrata, Kentish raw honey, Cox's apple, thyme ^V

Salt baked carrots, pine nut crumb, freekeh, roasted garlic aioli ^{P-B}

Grilled prawns, pear & parsnip, Thai salad

Confit duck raviolo, 'Nduja, cashew & radish

—

Jerusalem artichoke, puy lentils, Zhoug, spiced prune ^{P-B}

Scottish scallops, wild garlic, pickled potato

—

Roasted cauliflower, saffron aioli, cornichon, caper, lemon ^{P-B}

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

Sea bream, January King cabbage, brown butter, hazelnuts, sauerkraut

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 ^{P-B}

Garden salad ^{P-B}

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Peanut butter pudding, dark chocolate sorbet ^{P-B}

Marinated pineapple, passionfruit, coconut & meringue ^{P-B}

Caramelised white chocolate mousse, tonka, espresso

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

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TREDWELLS

WAREING

SEVEN COURSES
£75 PER PERSON

Parsnip & coconut soup, parsnip bhajis

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Burrata, Kentish raw honey, Cox's apple, thyme

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Scottish scallops, wild garlic, pickled potato

—

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

—

Neal's Yard Dairy cheese selection

—

Marinated pineapple, passion fruit, coconut & meringue

—

Salted caramel & praline chocolate tart

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