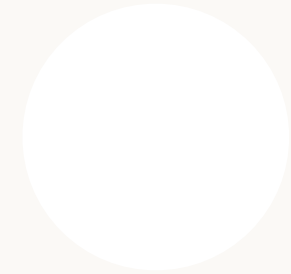


Marksman



Public House · Dining Room

Marksman

FEASTING & PRIVATE DINING

Welcome to the Marksman Feasting and Private Dining brochure. The Marksman offers the perfect setting for a wedding reception or private event. We can cater for your event in our restaurant, terrace, pub or the private dining room situated in the cellar. All of these rooms can be hired exclusively.

Our chefs have created a wonderful seasonal feasting menu focused on British ingredients. Be inspired by the rich and diverse culinary history of the British Isles through our focus on the best seasonal food this beautiful country has to offer.

Our meat comes from a network of specialist farms crossing the country from Herefordshire to Cumbria.

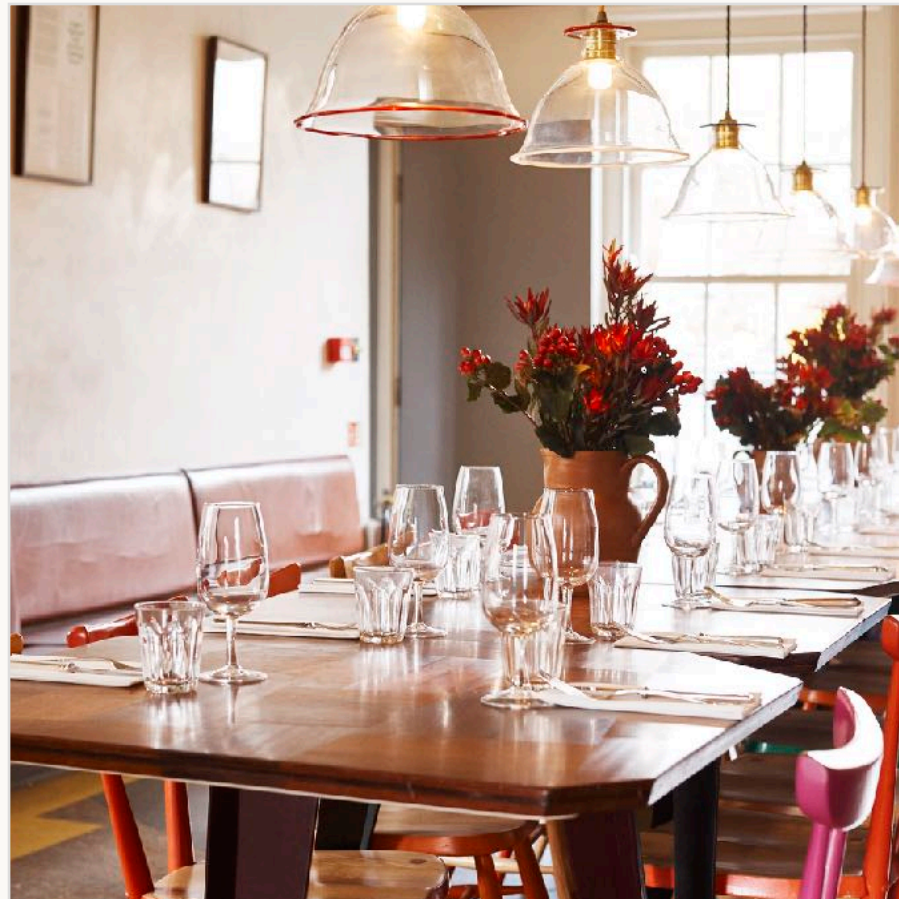
Across the seasons we collaborate closely with foragers to source sea vegetables, mushrooms and other wild produce.

Our seafood is from Scotland and Ireland and our fish comes directly off the boats in Cornwall.

Full Venue Hires are available, to enquire please email: bookings@marksmanpublichouse.com



Marksman



RESTAURANT & TERRACE

Our Restaurant has been designed by our friend and local designer Martino Gamper. Bringing a contemporary warmth, brightness and colour with an elegance ideal for any occasion.

This space can accommodate up to 40 guests for a sit-down meal and 60 for a standing event.

The Terrace is situated next to the restaurant on the Hackney Road - ideal for canapés and apertifs before your event.



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PUBLIC HOUSE

Our beautiful dark wood panelling, brass fixtures, oak counters and green leather banquettes make for a warm and inviting space well-suited to a variety of occasions and events; breakfasts, lunches, celebratory feasts, standing drinks and bar snack events.

This space can cater for 35 sitting and 50 standing



Marksman



CELLAR ROOM

Our Cellar Room is situated through our kitchen, bringing the connection of our restaurant across to the cellar. We collaborated again with designer Martino Gamper to bring a creative, relaxed and intimate space.

This flexible space is perfect for private dining, small group meetings, wine tastings or any kind of special event.

The Cellar Room can accommodate up to 12 guests.

Marksman

FEASTING MENUS & SNACKS

For large parties, we have created our Christmas feasting menus to be shared by your guests. Each menu has been brought together by Tom, Jon and Head Chef Gualtiero with the focus on British ingredients, creating a meal inspired by the rich and diverse culinary history of the British Isles and the best seasonal food our country has to offer.

We've also created a seafood and snacks menu for those guests wishing to have something a little extra before they're main feasting event. Ideal for Aperitifs and nibbles on the terrace or sitting down at the table. Each menu is priced at £60 per head



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PLATTERS & SNACKS

Each platter and Snack is individually priced per person, these snacks have been brought together to be shared amongst the guests.

Green Olives £4

Black Treacle & Caraway Sourdough, Cultured Butter £4

Beef & Barley Bun, Horseradish Cream £5

Welsh Rarebit £6

Chickpeas Fritters, Whipped Goat's Curd £5

Rock Oysters, Shallot Vinegar £4

Devilled Eggs, Sea Trout Roe £6

Whipped Cod's Roe & Radishes £7

Dressed Dorset Crab, Rye Crackers £15

Seafood Platters £(market price)

Dressed Dorset Crab, Rock Oysters, Atlantic Prawns

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WILD & FORAGED

The menu brings together all the wonderful wild produce the British Isles has to offer, from our chefs foraging locally and working closely with a team of foragers. We have Martin Denny offering some great Norfolk produce and the team at the Wild Room gathering the best of Cornish and Scottish coastline.

Pressed Duck & Tamworth Terrine, Damson Jelly

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Chicken & Preserved Cep Pie

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Chestnut, Date & Salt Toffee Cake, Vanilla Custard

SEA, COASTAL & RIVER

We have created a menu drawn from our coastline and rivers which offers us some of the most incredible produce, during the seasons we'll focus our attention on using the very best the coast and rivers have to offer.

Cured Herefordshire River Trout, Beetroot & Horseradish Relish, Soda Bread

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Grilled Market Fish, Devilled Shrimps & Sea Purslane

-

Warm Chocolate Pudding, Candied Orange & Hazelnut

FARMED & HARVEST

We work hand in hand with small farms, mainly focussed in and around Kent, buying only what is ready to pick each week. Our dairy, cheeses and meat comes from a network of specialist farms around the country

Chicory, Comice Pear , Walnut & Harbourne Blue

Roast Loin of Pork, Roasted Celeriac & Quince Mustard

Kentish Apple Pie, Northiam Dairy Cream

Our feasting menus are priced at £60 per head all served with potatoes and seasonal greens

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CHRISTMAS GOOSE FEAST

We're also delighted to be offering the option of Woolley Park Geese as an addition to our Christmas Feasting menus. The Goose feast comes with Roasted Breast, Confit Leg, Goose Liver Toast, Bread Sauce, Goose Fat Roast Potatoes & Damson Jelly. Choose your Starter and Pudding from one of the three Christmas menus. Please allow us a minimum of Two Weeks notice to order the Goose Feast.

The Goose Feast is Priced at £100 per guest



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WINES & COCKTAILS

Cocktails

Kir Royale £12

Creme de Cassis & Crément de Loire

Liquid Gold £14

Saffron Rum, Yellow Chartreuse & Lemon

Regal Roberts £14

Earl Grey Gin, Lemon & Prosecco

French 75 £15

Gin, Lemon, Champagne & Maraschino

Champagne Cocktail £26

Cognac, Champagne, Sugar & Angostura

Sparkling

Domaine Champalou, Vouvray Brut NV £62

Loire, France - Chenin Blanc

-

Laherte Frères, Ultradition NV £100

Champagne, France - Pinot Meunier, Noir, Chardonnay

Wild and Foraged

Domaine Sénéchalière, La Bohème 2020 £49

Loire, France - Melon de Bourgogne

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La Bonne Tonne, Morgon - Grands- Cras 2020 £76

Beaujolais, France - Gamay

Sea Coastal & River

Domaine Ricard, Touraine Le Petiot 2022 £60

Loire, France - Sauvignon

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Albamar, O Sebal 2022 £83

Rias Baixas, Spain - Albarino

Farmed & Harvest

Pianogrillo, Déraciné 2019 £50

Sicily, Italy - Nero d'Avola

-

Domaine Bohn, Chapelle Oberhagel 2019 £100

Lieu-dit Schieferberg- Alsace, France - Riesling

Goose Feast

Chateau La Grave Figeac, St-Emilion Grand Cru 2018 £95

Bordeaux, France - Merlot, Cabernet France

-

Laurent Habrard, Crozes Hermitage 2020 £87

Rhone, France - Syrah

Full drinks list available on request.

*Please note, due to the nature of the small producers we work with,
some wines may be limited in quantity and be replaced or offered with a similar wine.*