



## Chef's Table At The Gilbert Scott Menu

https://menulist.menu

St Pancras Renaissance HotelEuston Road, London, United Kingdom (+44)2072783888 - http://www.marcuswareing.com/private-dining/chefs-table-at-thegilbert-scott/



Here you can find the <u>menu</u> of Chef's Table At The Gilbert Scott in London. At the moment, there are 20 courses and drinks on the food list. You can inquire about seasonal or weekly deals via phone. What <u>User</u> likes about Chef's Table At The Gilbert Scott:

Many thanks to the team of gilbert scott that they have brought us despite open table that we had booked the cook table and this had already been booked by offering us their private dinning room. <u>read more</u>. What <u>User</u> doesn't like about Chef's Table At The Gilbert Scott:

pictures on the website look much more beautiful than the experience they get when they are actually there. the venue needs a touch-up. service was friendly and the afternoon teaspoon and sandwiches were okay, but nothing special. do not recommend when looking for an unforgettable afternoon tea experience in london. <u>read</u> <u>more</u>. A journey through Great Britain without getting on a plane is effortlessly possible when it comes to culinary delights: Chef's Table At The Gilbert Scott in London traditionally shines for instance with Fish and Chips.

mashed potatoes or roast with Yorkshire Pudding and for dessert a fine Trifle, It's possible to chill out at the bar with a **freshly tapped beer** or other alcoholic and non-alcoholic drinks. If you'd like something after-dinner treat for dessert, Chef's Table At The Gilbert Scott does not disappoint with its large selection of desserts, The visitors of the establishment also appreciate the large selection of various coffee and tea specialities that the establishment has to offer. Chef's Table At The Gilbert Scott Menu

#### Non alcoholic drinks

WATER

SPICED BEANS

**Dessert** APPLE TART TATIN

Hot Pies SAUSAGE ROLL

Hot drinks

**Popular Items** CHICKEN CONSOMME

**Fourth Course** Lake district chateaubriand

Hors d'Oeuvres Chicken terrine

Bottles of Wine & Water

**BOTTLE OF WINE** 

Sixth Course Chocolate Nougat

Seventh Course marcus' custard tart

**Drinks** drinks

Sustainable Animal Proteins

**Restaurant Category** VEGETARIAN

**Starters** DORSET SNAILS JERUSALEM ARTICHOKE SOUP

### Dishes are prepared with



DUCK CHEESE HADDOCK

SAUSAGE



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St Pancras Renaissance HotelEuston Road, London, United Kingdom

#### **Opening Hours:**

Monday 12:00-14:45 17:30-21:45 Tuesday 12:00-14:45 17:30-21:45 Wednesday 12:00-14:45 17:30-21:45

Thursday 12:00-14:45 17:30-21:45 Friday 12:00-14:45 12:00-14:45 Saturday 12:00-14:45 12:00-14:45 Sunday 12:00-14:45 17:30-20:45



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