

Marksmen



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



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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



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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.

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FEASTING MENUS & SNACKS

For large parties, we have created our seasonal feasting menus to be shared by your guests. Each menu has been brought together by Tom, Jon and Head Chef Gualtiero Tait 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.



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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 Buns, Horseradish Cream £6

Welsh Rarebit £4.50

Chickpeas Fritters, Whipped Goat's Curd £5

Rock Oysters, Shallot Vinegar £4

Scottish Langoustines and Mayonnaise £20

Whipped Cod's Roe & Radishes £6

Seafood Platters £30 (*per person*)

Scottish Langoustines, Rock Oyster, Clams & Potted Sea Trout

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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.

Surf Clams,
Wild Fennel & Preserved Lemon

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Pot Roast Wolley Park Chicken, Carrots & Sweet Cicley

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Elderflower Set Cream, Strawberries

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.

Curried Baked Dorset Crab,
Turmeric & Saffron Buns

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Baked Whole Market Fish, Cockles & Butter Sauce

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Raspberry & Jersey Cream Pavlova

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

Heritage Tomatoes,
Whipped Curd & Bronze Fennel

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Braised Cornish Lamb, Kentish Beans & Green Sauce

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Strawberry & Almond Ice Cream Sandwich

All of our feasting menus are priced at £45 per head. Each menu is served with potatoes and seasonal greens.

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TERMS & CONDITIONS

Every large party booking comes with a minimum spend which varies depending on the day of the week.

Our booking team will send this to you separately. A 25% deposit will be required to finalise the booking.

Deposits are refundable up to 3 weeks before the event (4 weeks for full venue hires).

Our feasting menus are sourced and prepared exclusively for the event and served on sharing platters for all guests to enjoy.

To ensure availability we need to know which one of the three menus you'd like to be served at least 2 weeks before the event.

In the case of a last minute drop in numbers of guests attending, we will still have to serve the food prepared according to the original number of guests booked in.

Please be sure to let us know in advance if there are any dietaries or allergies we should cater for.

As we work with with small independent producers with limited availability, our menu may be subject to small changes, according to seasonal availability

Kindly note that only our Pub Area on the ground floor is dog friendly.

We are looking forward to welcoming you.