



The Gilbert Scott... is a great British Brasserie and Bar, open 7 days a week for breakfast lunch and dinner. Named in honour of the building's original architect, Sir George Gilbert Scott. **Opening ... 5th May 2011** with reservations being taken from mid-April.

The Gilbert Scott is not another Marcus Wareing at The Berkeley... trading in a different territory to that of Marcus Wareing at The Berkeley - geographically, aesthetically and gastronomically.

The concept & location... the concept of The Gilbert Scott has been driven by the unique, historical location it sits in, the newly renovated St Pancras Renaissance Hotel London. The Gilbert Scott occupies the original entrance hall and coffee room. The exterior, with its famous clock tower, is a landmark for Londoners and travelers and the interiors follow suit, creating a unique and memorable destination restaurant and bar.

The most spectacular dining room in London... the ultimate example of High Victorian Gothic style, The Gilbert Scott dining room is one of London's lost treasures and a truly stunning space. A dramatic arc-shaped dining room boasts full length arched windows, ornate marble columns, gold leaf detailing and hand painted ceilings. Interiors by the renowned David Collins Studio bring in banquette seating, miniature table lamps and a herringbone wooden floor; all designed to subtly reference historic grand railway stations.

The menu... at The Gilbert Scott pays respect to the heritage of the building and celebrates the very best of the UK's regional culinary history, subtly modernising traditional dishes to unusual effect. Enjoy dishes inspired by the likes of Isabelle Beeton, Agnes Marshall, Florence White and John Nott, celebrating the quality array of British produce available today. Expect to see Dorset Jugged Steak (braised featherblade with port, pork dumplings and redcurrant), Tweed Kettle (sea trout with a lemon, nutmeg and herb crust) and Water pudding (a creamy, soft, lemon treat) all served with affability and charm.

Seating... for 120 in the main dining room, 52 in the bar, 12 in the private dining room and 10 at the kitchen table.

The Pastry Kitchen ... a fun and theatrical space located at the front of the restaurant, offering all things sweet. Guests will be invited to enjoy an assorted collection of classic favourites such as Bakewell tart with Cornish soured cream and modernised delicacies such as Flapjack parfait with Horlicks jelly.

The bar... grand and timeless, the bar will open for breakfast with a classic full English then offer an all day dining menu of quirky British bites including pork and sage stuffing balls and Lancashire mushroom rolls. Afternoon punchbowls will be served alongside an exciting cocktail list. .

Run by same exacting standards of Marcus Wareing... expect warm hospitality, attention to detail and a memorable dining experience. The Gilbert Scott also sees Marcus Wareing switch from chef-owner to restaurateur. A significant move in which he hands over the reins to his very worthy protégée Chantelle Nicholson, allowing him to remain focused on and in the kitchen of Marcus Wareing at The Berkeley.