



## SUNDAY LUNCH SET MENU

2 Courses £33.50 | 3 Courses £43.50

**SAVOURIES** Balsamic, olive oil & focaccia 6.50 caramelised red onion & cumin hummus, crispbreads 5.50  
roasted nuts 6.50 lemon & garlic olives 5.50 breads & butter 3.75

### STARTERS

MUSHROOM & WHITE ONION SOUP [V]

wild garlic, crème fraîche, pickled walnut, seed bread

PEA, LEEK & TALEGGIO CHEESE ARANCINI [V]

sweet Romano peppers, toasted pine nuts

DUCK LIVER PÂTÉ & CRISP SKIN

clementine & rosemary chutney, rhubarb compote, toast

HOT TEA-SMOKED SALMON & PARSLEY FISHCAKE

celeriac, spring onion, horseradish slaw

SMOKED HAM HOCK TERRINE

honey-glazed apple, piccalilli purée, toast

### MAINS

CRISP GNOCCHI & ITALIAN ROASTED VEGETABLES [V]

tomato & basil sauce, whipped ricotta, smoked almonds

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

panko-crumbed haddock, crushed peas, tartare sauce

PAN-SEARED BREAST OF CORN-FED CHICKEN

broad bean & scallion purée, polenta chips, roasted red onions

ROAST BELLY OF OUTDOOR-REARED SUFFOLK PORK & CRACKLING, apple sauce

roast potatoes, glazed carrots, Savoy cabbage, creamy leeks & peas, red wine gravy

ROAST RUMP LOIN OF BRITISH BEEF & YORKSHIRE PUDDING, horseradish sauce

roast potatoes, glazed carrots, Savoy cabbage, creamy leeks & peas, red wine gravy

**SIDES 5.50** creamy mash roasted cauliflower glazed carrots creamy leeks & peas fries hand-cut chips  
Parmesan & rocket salad 7.50

### PUDDINGS

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream

MIXED BERRY & VANILLA ETON MESS, honeycomb brittle

LIGHT & DARK CHOCOLATE BROWNIE & PANNACOTTA, Italian hibiscus meringue, lemon salted almonds

GILBEY'S LEMON TART, raspberry coulis, vanilla ice cream

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery & biscuits

**Brighton Blue**, organic pasteurised cow's milk, Sussex [V]

*Melt-in-the-mouth rich blue cheese with a buttery smooth texture. Award winning.*

**Westcombe Cheddar**, unpasteurised cow's milk, East Somerset

*Crafted by hand, cloth-bound and aged 12-18 months. Long-lasting flavour with subtle hints of hazelnut, caramel and citrus.*

*Prior to ordering, please inform us of any allergies or food intolerances as some dishes will contain allergens, nuts or traces of nuts. We can provide detailed information but please note that dishes are prepared in our kitchen where all allergens are present.*

A suggested service charge of 12.5% is added to the bill. This is distributed to the staff and is entirely voluntary.

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