



DINNER À LA CARTE MENU

DELI FARM CORNISH ARTISAN CHARCUTERIE SHARING PLATTER 17.95

duck liver pâté, mixed pitted olives, tomato relish, cornichons, Balsamic & olive oil, Mediterranean bread

MOZZARELLA BURRATA CHEESE & ASPARAGUS VEGETARIAN SHARING PLATTER 17.95 [V]

marinated artichokes & tomatoes, red pepper hummus, mixed pitted olives, Balsamic & olive oil, Mediterranean bread

STARTERS

*** some Vegetarian dishes can be adapted to use only Vegan ingredients ***

PEA & MINT SOUP [V ***] hot or chilled whipped Gorgonzola, crisp soy beans, sunflower seed bread	7.95
DUCK LIVER PÂTÉ & PURPLE GOOSEBERRY COMPOTE hazelnuts, Sauternes-soaked golden raisins, toasted brioche	9.95
MOZZARELLA BURRATA CHEESE ON SPINACH BLINI [V] olive tapenade, tomato relish, carrot shards	10.95
SMOKED HADDOCK, GRAIN MUSTARD & ORGANIC CHEDDAR FISHCAKE baby squid, sweet pepper & tomato piperrada, saffron mayonnaise	10.95
ROASTED CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA [V] toasted sweet almonds, pickled purple cauliflower, feuilles de brick	10.95
SUMMMER HAM HOCK & PARSLEY TERRINE, KING OYSTER MUSHROOMS pickled kohlrabi, focaccia toast	11.50
SEVILLE MARMALADE GIN & JUNIPER-CURED LOCH DUART SALMON Devon crab & dill mayonnaise, pickled fennel, rye sourdough	11.95
SEARED SCALLOPS & CRISP PANCETTA whipped & blackened sweetcorn, scallions, micro watercress	14.95

MAINS

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ROASTED RATATOUILLE RISOTTO [V ***] caramelised aubergine, Mascarpone, Pecorino crumbs, purple basil	17.95
CRISPY FILO, ASPARAGUS, RICOTTA & SPRING ONION ROLL [V] char-grilled lettuce, melted Beauvale Blue cheese, oven-dried tomatoes	17.95
CORN-FED CHICKEN & PROSCIUTTO ROULADE raspberry vinegar-sautéed chicken livers, pea & lemon thyme risotto, yellow wax beans	20.95
FILLET OF FARMED DANISH STRIPED BASS & HERB-CRUMBED MUSSEL courgette ribbons, macerated tomatoes, spring onions, chilli & lemon rice, sauce vierge	21.95
OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING pommes boulangère & black pudding, creamed spinach	21.95
PAVÉ OF FARMED NORWEGIAN SEA TROUT caper-buttered samphire & broad beans, baby artichokes, black new potatoes	23.95
CORNISH LAMB THREE WAYS : crumbed saddle, sweetbread & almonds, slow-cooked rosemary breast preserved lemon & spiced date couscous, purple tender-stems	24.95
10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK devil & peppercorn sauce, hand-cut chips, dressed leaves	29.50

SAVOURIES & SIDES 4.00

red pepper hummus & crispbreads salt & pepper roasted nuts garlic & chilli olives mixed breads & butter 2.50
rosemary-roasted carrots courgette ribbons, green beans & almonds creamy mash skin-on fries
Parmesan, frisée & rocket salad 4.75 hand-cut chunky chips 4.75

There may be nuts or traces of nuts in some of the dishes. Please ask for detailed allergy information.

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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ALC-[113]-08.08.19-ETN