



# Gilbey's



## DECEMBER SUNDAY LUNCH MENU

3 Courses £29.00 | 2 Courses £22.50 | 1 Main Course £18.00

### SAVOURIES

*Caramelised red onion hummus & crispbreads 4.00 garlic & chilli olives 4.00  
mixed breads & butter 2.50 salt & pepper roasted nuts 4.00*

*Please note that some Vegetarian dishes [V] can be adapted to use only Vegan ingredients [Vgn]*

### STARTERS

#### **White mushroom & roasted parsnip soup [V & Vgn]**

*King oyster mushrooms smoked paprika Greek yoghurt sunflower bread*

#### **Jerusalem artichoke, almond & Pecorino cheese panna cotta**

*preserved lemons & golden raisins feuilles de brick*

#### **Orange gin & juniper-cured Loch Duart salmon**

*pickled fennel rye sourdough*

#### **Smoked haddock kedgeree fishcake & smoked salmon**

*red cabbage & beetroot crème fraîche mango compote*

#### **Chicken liver pâté**

*apricot & cardamom chutney toasted brioche*

### MAINS

#### **Roasted pumpkin, sage & spinach risotto [V & Vgn]**

*Parmesan shards crisp sage leaves pine nuts*

#### **Rosemary-braised leg of Merrifield duck**

*caramelised apples heritage carrots creamy mash*

#### **North Atlantic hake**

*vegetable strands lemon, parsley & Parmesan arancini tomato fondue*

#### **Roast rump loin of beef & Yorkshire pudding**

*roast potatoes mixed vegetables horseradish sauce*

#### **Thyme-braised rib-eye of Suffolk pork & crackling**

*roast potatoes mixed vegetables apple sauce*

**SIDES 4.00** *hand-cut chips skin-on fries vegetable strands roast potatoes / roots creamy mash  
glazed carrots & almonds Parmesan, frisée, rocket & seed salad*

### PUDDINGS

*We suggest you pre-order your cheeses so that we can bring them up to room temperature*

### CHEESE

#### **Vanilla crème brûlée**

*fig & honey compote honeycomb*

#### **Gilbey's lemon tart**

*raspberry coulis blackcurrant sorbet*

#### **Dark chocolate délice**

*espresso syrup tuile salted caramel ice cream*

#### **Sticky toffee & date pudding**

*butterscotch sauce Cornish clotted cream*

#### **Affogato al caffè**

*espresso coffee vanilla ice cream hazelnut & raisin biscotti*

#### **Duo of British cheese fruit chutney celery biscuits**

#### CHOOSE FROM OUR SELECTION

**Rachel** unpast. goat's milk, [Somerset] [V] **Beauvale Blue** past. cow's milk, [Notts]

**Baron Bigod**, unpast. cow's milk, [Suffolk] **Old Winchester** past. cow's milk, [Hampshire] [V]

**[£2.00 supplement per extra cheese]**

**tea / infusion / coffee & petits fours 2.95 / 3.25**

*On all our menus there may be nuts or traces of nuts in some of the dishes. Please ask us 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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