



Gilbey's



DECEMBER EVENING SET MENU

2 Courses 22.50 | 3 Courses 28.50

Sunday – Thursday Evening

Friday & Saturday Evening 6pm – 6.45pm

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

Smoked haddock kedgerree fishcake

red cabbage & beetroot crème fraîche mango compote

Chicken liver pâté

apricot & cardamom chutney winter fruit & almond toast

MAINS

Spinach & roasted pumpkin risotto [V & Vgn]

Parmesan shards crisp sage leaves pine nuts

Pavé of North Atlantic hake & chorizo crumb

roasted & puréed cauliflower lemon, parsley & Parmesan arancini

Rosemary-braised leg of Merrifield Farm duck

crisp skin spiced red cabbage creamy mash

St. Austell Bay mussels with cider & leeks

smoked bacon [optional] crusty bread fries

PUDDINGS

Pudding of the day ~ please ask

Sticky toffee & date pudding *butterscotch sauce Cornish clotted cream*

Trio of sorbets: *citrus blackcurrant cocoa*

Trio of ice creams: *vanilla salted caramel chocolate brownie*

Affogato al caffè: *espresso coffee vanilla ice cream hazelnut biscotti*

Duo of artisan British cheeses *fruit chutney celery biscuits*

Hafod Organic Cheddar Beauvale Blue

COME & ENJOY OUR

LUNCHTIME BRASSERIE MENU

As well as our great-value

SET LUNCH MENU

2 Courses 15.00

3 Courses 20.00

Every Monday – Saturday

WE HAVE COMPLETED OUR BUILDING PROJECT AND WE CAN NOW WELCOME YOU TO OUR NEWLY-OPENED AREAS:

FURTHER SEATING IN THE TOWNHOUSE

Overlooking Eton High Street



THE GALLERY PRIVATE DINING ROOM

Seats up to 34 guests with its own private 'heated' courtyard garden



THE CACTUS ROOM

A light-filled seating area for pre or post-dinner drinks. This room can be used in conjunction with The Gallery



THREE BEAUTIFUL EN-SUITE GUEST BEDROOMS

We are very thrilled that these rooms and our Studio Suite have been awarded the highest rating from Visit England

5 Stars & Gold Award

SIDES 4.00 *Parmesan, frisée, rocket & seed salad creamy mash skin-on fries
roasted roots creamed Savoy & cider roasted cauliflower & almonds vegetable strands*

*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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