



Monday - Saturday

DECEMBER BRASSERIE LUNCH MENU

Monday – Saturday

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

STARTERS | SMALL PLATES

- White mushroom & parsnip soup *King oyster mushrooms smoked paprika Greek yoghurt sunflower bread* 7.95 [V & Vgn]
- Sticky red onion & Beauvale Blue cheese tart *tomato ketchup pickled cucumber sweet & salted walnuts* 9.95 [V & Vgn]
- Jerusalem artichoke & almond Pecorino panna cotta *preserved lemons & golden raisins feuilles de brick* 10.95
- Smoked haddock kedgeree fishcake & smoked salmon *red cabbage & beetroot crème fraiche mango compote* 9.95
- St. Austell Bay mussels with cider & leeks *smoked bacon crumbs [optional] crusty bread* 9.95
- Orange gin & juniper-cured Loch Duart salmon *Devon crab & dill mayonnaise pickled fennel rye sourdough* 11.95
- Chicken liver pâté *apricot & cardamom chutney winter fruit & almond toast* 9.95
- Braised goose, prosciutto & pistachio roulade *fig & rosemary jam smoked bacon toast* 11.95

VEGETARIAN | VEGAN MAINS

- Sticky red onion & Beauvale Blue cheese tart & walnut salad *tomato ketchup pickled cucumber* 14.50 [V & Vgn]
- Leek & ricotta cannelloni *roasted chestnuts & Brussels tops crisp leeks Provolone Piccante cheese sauce* 17.95 [V]
- Spinach & roasted pumpkin risotto *Parmesan shards crisp sage leaves pine nuts* 17.95 [V & Vgn]

FISH | SEAFOOD MAINS

- St. Austell Bay mussels with cider & leeks *smoked bacon crumbs [optional] crusty bread fries* 13.50
- Smoked haddock kedgeree fishcakes & smoked salmon *red cabbage & beetroot crème fraîche mango compote fries* 14.50
- Gilbey's fish & hand-cut chips *Panko-crumbed North Atlantic haddock crushed peas tartare sauce* 14.50
- Orange gin & juniper-cured Loch Duart salmon *Devon crab & dill mayonnaise pickled fennel rye sourdough* 14.95
- Pavé of North Atlantic hake & chorizo crumb *roasted & puréed cauliflower lemon, parsley & Parmesan arancini* 19.95

MEAT MAINS

- Thyme & rosemary-braised shoulder of venison cottage pie *roasted roots creamy mash* 14.50
- Rosemary-braised leg of Merrifield Farm duck *crisp skin spiced red cabbage creamy mash* 19.95
- Ballotine of turkey, bacon & sausage *roasted chestnuts & Brussels tops roasted roots & potatoes cranberry sauce* 19.95
- Tenderloin of Suffolk pork & crackling *pork cheeks & walnuts creamed Savoy & cider mustard potato boulangère* 20.95
- 10oz dry-aged rib-eye steak *devil & peppercorn sauce hand-cut chips salad leaves* 29.50

PUDDINGS | CHEESE

- Traditional Christmas plum pudding *blood orange gel brandy sauce* 7.95
- Gilbey's lemon tart *raspberry coulis vanilla ice cream* 7.95
- Baileys crème brûlée *white chocolate honeycomb clusters* 7.95
- Sticky toffee & date pudding *butterscotch sauce Cornish clotted cream* 7.95
- Dark chocolate marquise *soft mandarin meringue hazelnut & raisin biscotti* 7.95
- Affogato al caffè: *espresso coffee vanilla ice cream hazelnut & raisin biscotti* 7.95
- Sorbets *1 / 2 / 3 scoops citrus blackcurrant coconut* 3.95 / 5.95 / 7.95
- Ice creams *1 / 2 / 3 scoops vanilla salted caramel chocolate brownie* 3.95 / 5.95 / 7.95
- British artisan cheeses *2 / 3 / 4 / 5 pieces fruit chutney celery biscuits* 8.00 / 10.00 / 12.00 / 14.00
- 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] Hafod Organic Cheddar, past. cow's milk, [West Wales]*



Monday - Saturday

DECEMBER LUNCH SET MENU
2 Courses 15.00 | 3 Courses 20.00

Monday - Saturday

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

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STARTERS

White mushroom & roasted parsnip soup [V & Vgn]
King oyster mushrooms smoked paprika Greek yoghurt sunflower bread

Chicken liver pâté
dried apricot & cardamom chutney winter fruit & almond toast

St. Austell Bay mussels with cider & leeks
smoked bacon [optional] crusty bread

MAINS

Spinach & roasted pumpkin risotto [V & Vgn]
Parmesan shards crisp sage leaves pine nuts

Gilbey's fish & hand-cut chips & tartare sauce
Panko-crumbed North Atlantic haddock crushed peas

Thyme & rosemary-braised shoulder of venison cottage pie
roasted roots creamy mash

PUDDINGS

Pudding of the day ~ please ask

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

Duo of sorbets: *citrus blackcurrant coconut*

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

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

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

COME & ENJOY OUR

DINNER MENU

Available Monday - Sunday

As well as our great-value

EVENING SET MENU

2 Courses 22.50

3 Courses 28.00

Available Sunday – Thursday Evening

Friday & Saturday Evening

6pm - 6.45pm

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

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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