



### EVENING SET MENU

2 Courses 22.50 | 3 Courses 28.50

Sun – Thurs Fri – Sat 6pm – 6.45pm

WHITE MUSHROOM & PARSNIP SOUP [V ★★]

oyster mushrooms, smoked paprika Greek yoghurt, sunflower seed bread

CHICKEN LIVER PÂTÉ

apricot & cardamom chutney, winter fruit & almond toast

SMOKED HADDOCK, LEEK & MELTING ORGANIC CHEDDAR FISHCAKE

celeriac & grain mustard rémoulade

SPINACH & BUTTERNUT SQUASH ORZO PASTA 'RISOTTO' [V]

plum tomatoes & sweet peppers, sea salt-baked aubergines, rocket

ROSEMARY-BRAISED LEG OF MERRIFIELD FARM DUCK

crisp skin, spiced red cabbage, creamy mash

PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB

roasted & puréed cauliflower, lemon & Parmesan arancini

PUDDING OF THE DAY ~ PLEASE ASK

STICKY TOFFEE & DATE PUDDING, butterscotch sauce, clotted cream

TRIO OF SORBETS: citrus, pineapple, blackcurrant

TRIO OF ICE CREAMS: salted caramel, chocolate brownie, vanilla

AFFOGATO AL CAFFÈ: espresso coffee, vanilla ice cream, hazelnut biscotti

### DINNER MENU PUDDINGS | CHEESE

GILBEY'S LEMON TART 7.95

raspberry coulis, vanilla ice cream

BAILEY'S CRÈME BRÛLÉE 7.95

white chocolate honeycomb clusters

STICKY TOFFEE & DATE PUDDING 7.95

butterscotch sauce, Cornish clotted cream

DARK CHOCOLATE MARQUISE 7.95

soft mandarin meringue, hazelnut & raisin biscotti

AFFOGATO AL CAFFÈ 7.95

espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

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]

eton@gilbeygroup.com www.gilbeygroup.com +44 (0)1753 854921

EVE-SET-M--[101]-29.12.18-ETN