



### SET LUNCH MENU

**2 Courses 15.00 | 3 Courses 20.00**

WHITE MUSHROOM & PARSNIP SOUP [V \*\*]  
oyster mushrooms, smoked paprika Greek yoghurt, sunflower seed bread

CHICKEN LIVER PÂTÉ  
apricot & cardamom chutney, winter fruit & almond toast

BEAUVALE BLUE CHEESE & BRAEBURN APPLE SALAD [V]  
sweet & salted walnuts, pickled cucumber, croûtons

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SPINACH & BUTTERNUT SQUASH ORZO PASTA 'RISOTTO' [V]  
pine nut & Parmesan crisps, basil pesto

THYME & ROSEMARY-BRAISED SHOULDER OF VENISON COTTAGE PIE  
vegetable strands, creamy mash

GILBEY'S FISH & HAND-CUT CHIPS  
Panko-crumbed North Atlantic haddock, crushed peas, tartare sauce

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#### PUDDING OF THE DAY ~ PLEASE ASK

STICKY TOFFEE & DATE PUDDING, butterscotch sauce, clotted cream

DUO OF SORBETS: citrus, pineapple, blackcurrant

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

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

### BRASSERIE 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]

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.

[eton@gilbeygroup.com](mailto:eton@gilbeygroup.com) [www.gilbeygroup.com](http://www.gilbeygroup.com) +44 (0)1753 854921

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



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

## BRASSERIE STARTERS

WHITE MUSHROOM & PARSNIP SOUP 7.95 [V \*\*\*]

king oyster mushrooms, smoked paprika Greek yoghurt, sunflower seed bread

STICKY RED ONION & BEAUVALE BLUE CHEESE TART 9.95 [V \*\*\*] / Main with salad 14.50

tomato ketchup, pickled cucumber, sweet & salted walnuts

BEAUVALE BLUE CHEESE & BRAEBURN APPLE SALAD 9.95 [V] / Main 14.50

sweet & salted walnuts, pickled cucumber, croûtons

JERUSALEM ARTICHOKE, ALMOND & PECORINO PANNA COTTA 10.95 [V]

preserved lemons & golden raisins, feuilles de brick

CHICKEN LIVER PÂTÉ 9.95

dried apricot & cardamom chutney, winter fruit & almond toast

GLAZED HAM HOCK TERRINE, PORT & ORANGE CUMBERLAND SAUCE 10.95

beetroot & soured cream, rosemary & shallot compote, smoked bacon toast

SMOKED HADDOCK, LEEK & MELTING ORGANIC CHEDDAR FISHCAKE 9.95 / Main with fries & salad 14.50

celeriac & grain mustard rémoulade

SEVILLE MARMALADE GIN-CURED LOCH DUART SALMON 11.95 / Main 14.95

Devon crab & dill mayonnaise, pickled fennel, rye sourdough

## BRASSERIE MAINS

SPINACH & BUTTERNUT SQUASH ORZO PASTA 'RISOTTO' 14.50 [V]

pine nut & Parmesan crisps, basil pesto

PROVOLONE PICCANTE CHEESE & SPRING ONION ARANCINI 14.50 [V]

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

\*\*\* this dish can be made as a Vegan pithivier \*\*\*

GILBEY'S FISH & HAND-CUT CHIPS 14.50

Panko-crumbed North Atlantic haddock, crushed peas, tartare sauce

PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB 19.95

roasted & puréed cauliflower, lemon, Provolone Piccante cheese & spring onion arancini

THYME-BRAISED SHOULDER OF VENISON COTTAGE PIE 14.50

vegetable strands, creamy mash

CLASSIC COQ AU VIN 15.50

rosemary-roasted heritage carrots, creamy mash

SLOW-COOKED LEG OF MERRIFIELD FARM DUCK 19.95

crisp skin, spiced red cabbage, mustard potato boulangère

10oz DRY-AGED CORNISH RIB-EYE STEAK 29.50

devil & peppercorn sauce, hand-cut chips, salad leaves

## SIDES 4.00

Parmesan, frisée, rocket & seed salad creamy mash skin-on fries

rosemary-roasted heritage carrots creamed Savoy & cider roasted cauliflower & almonds vegetable strands

## SAVOURIES

roasted red pepper hummus & crispbreads 4.00 garlic & chilli nuts 4.00

garlic & chilli olives 4.00 mixed breads & butter 2.50

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