



SUNDAY LUNCH MENU

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

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

STARTERS

WHITE MUSHROOM & PARSNIP SOUP [V ✱✱]

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

STICKY RED ONION & BEAUVALE BLUE CHEESE TART [V ✱✱]

tomato ketchup, pickled cucumber, sweet & salted walnuts

CHICKEN LIVER PÂTÉ

apricot & cardamom chutney, winter fruit & almond toast

JERUSALEM ARTICHOKE, ALMOND & PECORINO PANNA COTTA

preserved lemons & golden raisins, feuilles de brick

SMOKED HADDOCK KEDGEREE FISHCAKE & SMOKED SALMON

red cabbage & beetroot crème fraîche, mango compote

MAINS

ROASTED BUTTERNUT, SAGE & PECORINO RISOTTO [V ✱✱]

King oyster mushrooms, pine nuts

PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB

roasted & puréed cauliflower, lemon, parsley & Parmesan arancini

SLOW-COOKED LEG OF MERRIFIELD FARM DUCK

crisp skin, spiced red cabbage, creamy mash

ROAST RUMP LOIN OF BEEF & YORKSHIRE PUDDING

roast potatoes roasted roots Savoy cabbage horseradish sauce

THYME-BRAISED RIB-EYE OF SUFFOLK PORK & CRACKLING

roast potatoes roasted roots Savoy cabbage apple sauce

PUDDINGS | CHEESE

BAILEY'S CRÈME BRÛLÉE, *raspberry & honeycomb cluster*

GILBEY'S LEMON TART, *raspberry coulis vanilla ice cream*

DARK CHOCOLATE MARQUISE, *soft mandarin meringue, hazelnut & raisin biscotti*

SORBETS: 1 / 2 / 3 scoops *citrus, blackcurrant, coconut*

ICE CREAMS: 1 / 2 / 3 scoops *vanilla, salted caramel, chocolate brownie*

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

BRITISH ARTISAN CHEESES 2 / 3 / 4 / 5 pieces *fruit chutney celery biscuits*

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]

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 salt & pepper roasted nuts 4.00

garlic & chilli olives 4.00 mixed breads & butter 2.50

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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SUN.L-[101] 30.12.18-ETN