



## DINNER MENU

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

### STARTERS

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| WHITE MUSHROOM & ROASTED PARSNIP SOUP [V ***]<br>King oyster mushrooms, spiced Greek yoghurt, sunflower bread                      | 7.95  |
| STICKY RED ONION & BEAUVALE BLUE CHEESE TART [V ***]<br>tomato ketchup, pickled cucumber, sweet & salted walnuts                   | 9.95  |
| SMOKED HADDOCK, LEEK & ORGANIC CHEDDAR FISHCAKE<br>celeriac & grain mustard rémoulade  | 9.95  |
| CHICKEN LIVER PÂTÉ<br>dried apricot & cardamom chutney, mixed nut & winter fruit toast   | 9.95  |
| JERUSALEM ARTICHOKE & PECORINO CHEESE PANNA COTTA [V]<br>almonds, preserved lemons & golden raisins, feuilles de brick             | 10.95 |
| GLAZED HAM HOCK TERRINE, PORT & ORANGE CUMBERLAND SAUCE<br>beetroot & soured cream, rosemary & shallot compote, smoked bacon toast | 10.95 |
| SEVILLE MARMALADE GIN & JUNIPER-CURED LOCH DUART SALMON<br>Devon crab & dill mayonnaise, pickled fennel, rye sourdough             | 11.95 |
| SEARED SCALLOPS & TEMPURA SQUID<br>Jerusalem artichoke purée, prosciutto, crisp capers   | 14.95 |

### MAINS

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|--|-------|
| PROVOLONE PICCANTE CHEESE & SPRING ONION ARANCINI [V ***]<br>plum tomatoes & sweet peppers, sea salt-baked aubergines, rocket<br>* * this dish can be adapted as a Vegan pithivier * * | 17.95 |
| SPINACH & BUTTERNUT SQUASH ORZO PASTA 'RISOTTO' [V]<br>pine nut & Parmesan crisps, basil pesto   | 17.95 |
| ROSEMARY-BRAISED LEG OF MERRIFIELD FARM DUCK<br>spiced red cabbage, creamy mash  | 19.95 |
| PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB<br>roasted & puréed cauliflower, lemon, Provolone Piccante cheese & spring onion arancini  | 19.95 |
| TENDERLOIN OF SUFFOLK PORK & CRACKLING<br>pork cheeks & walnuts, cider & apple Savoy, mustard potato boulangère  | 20.95 |
| FILLET OF NORTH ATLANTIC COD & KING PRAWNS<br>ginger & jasmine rice, vegetable strands, tomato fondue  | 23.95 |
| SCOTTISH HIGHLAND VENISON THREE WAYS: loin steak, slow-braised shoulder, cottage pie<br>celeriac purée, spiced red cabbage, King oyster mushrooms                                      | 24.95 |
| 10oz 28 DAY DRY-AGED CORNISH RIB-EYE STEAK<br>devil & peppercorn sauce, hand-cut chips, dressed leaves   | 29.50 |

### SIDES 4.00

Parmesan, frisée, rocket & seed salad    creamy mash    skin-on fries    hand-cut chunky chips 4.75  
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

There may be nuts or traces of nuts in some of the dishes. Please ask 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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