



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

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 CHUNKY CHIPS

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

ST. AUSTELL BAY MUSSELS STEAMED IN CIDER & LEEKS

smoked bacon crumbs [optional], crusty bread, skin-on fries

PUDDING OF THE DAY ~ PLEASE ASK

STICKY TOFFEE & DATE PUDDING, butterscotch sauce, clotted cream

DUO OF SORBETS: citrus, coconut, 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]

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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LUNCH-SET-M--[102]-10.01.19-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

CHICKEN LIVER PÂTÉ 9.95

dried apricot & cardamom chutney, winter fruit & almond toast

SMOKED HADDOCK, LEEK & ORGANIC CHEDDAR FISHCAKE 9.95 / Main with skin-on fries & salad 14.50

celeriac & grain mustard rémoulade

ST. AUSTELL BAY MUSSELS STEAMED IN CIDER & LEEKS 9.95 / Main with skin-on fries 13.50

smoked bacon crumbs [optional], crusty bread

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

preserved lemons & golden raisins, feuilles de brick

GLAZED HAM HOCK TERRINE, PORT & ORANGE CUMBERLAND SAUCE 10.95

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

SEVILLE MARMALADE GIN-CURED LOCH DUART SALMON 11.95 / Main with salad 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 * * *] this dish can be adapted as a Vegan pithivier

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

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS 14.50

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

TRADITIONAL COQ AU VIN 14.50

rosemary-roasted heritage carrots, creamy mash

THYME-BRAISED SHOULDER OF VENISON COTTAGE PIE 14.50

vegetable strands, creamy mash

PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB 19.95

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

SLOW-COOKED LEG OF MERRIFIELD FARM DUCK 19.95

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 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

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