



## SAMPLE 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

JERUSALEM ARTICHOKE, ALMOND & PECORINO PANNA COTTA [V]

preserved lemons & golden raisins, feuilles de brick

CHICKEN LIVER PÂTÉ

apricot & cardamom chutney, toast

SMOKED HADDOCK, LEEK & ORGANIC CHEDDAR FISHCAKE

celeriac & grain mustard rémoulade

### MAINS

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

pine nut & Parmesan crisps, basil pesto

FILLET OF NORTH ATLANTIC COD

ginger & jasmine rice, vegetable strands, tomato fondue

SLOW-COOKED LEG OF MERRIFIELD FARM DUCK

spiced red cabbage, mustard potato boulangère

ST. AUSTELL BAY MUSSELS STEAMED IN CIDER & LEEKS

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

ROAST RUMP LOIN OF BEEF & YORKSHIRE PUDDING

roast potatoes, winter vegetables, Savoy cabbage, horseradish sauce

THYME-BRAISED RIB-EYE OF SUFFOLK PORK & CRACKLING

roast potatoes, winter vegetables, Savoy cabbage, apple sauce

### PUDDINGS | CHEESE

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

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

STICKY TOFFEE & DATE PUDDING butterscotch sauce, Cornish clotted cream

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

DUO OF BRITISH ARTISAN CHEESES, 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]  
[£2.00 supplement per extra cheese]

### SIDES 4.00

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

creamy Savoy 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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