



DINNER MENU

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

STARTERS

SWEET POTATO & COCONUT SOUP [V ★★] coriander cress, lime pickle, poppadoms	7.95
BEETROOT CARPACCIO, CANDIED WALNUTS & GOAT'S CURD [V ★★] Balsamic pearls, pickled golden beetroot, parsnip crisps	9.95
SMOKED HADDOCK, LEEK & ORGANIC CHEDDAR FISHCAKE celeriac & grain mustard rémoulade	9.95
CHICKEN LIVER PÂTÉ dried apricot & cardamom chutney, mixed nut & winter fruit toast	9.95
JERUSALEM ARTICHOKE & PECORINO CHEESE PANNA COTTA [V] almonds, preserved lemons & golden raisins, feuilles de brick	10.95
GLAZED HAM HOCK TERRINE, PORT & ORANGE CUMBERLAND SAUCE soured cream, rosemary & shallot compote, smoked bacon toast	10.95
SEVILLE MARMALADE GIN & JUNIPER-CURED LOCH DUART SALMON Devon crab & dill mayonnaise, pickled fennel, rye sourdough	11.95
SEARED SCALLOPS & TEMPURA SQUID Jerusalem artichoke purée, prosciutto, crisp capers	14.95

MAINS

SPINACH & BUTTERNUT SQUASH ORZO PASTA 'RISOTTO' [V ★★] this dish can be adapted to be a Vegan risotto pine nut & Parmesan crisps, basil pesto	17.95
PROVOLONE PICCANTE CHEESE & SPRING ONION ARANCINI [V] plum tomatoes & sweet peppers, sea salt-baked aubergines, rocket	17.95
RED WINE & THYME-BRAISED BEEF & OXTAIL STEW oyster mushrooms, roasted heritage carrots, creamy mash	19.95
FILLET OF FARMED SEA BREAM, PRAWN & SCALLION FRITTER oven-dried plum tomatoes, sea salt-baked aubergines, turmeric chickpeas	19.95
TENDERLOIN OF SUFFOLK PORK & CRACKLING pork cheeks & walnuts, cider & apple Savoy, mustard potato boulangère	20.95
PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB roasted & puréed cauliflower, lemon, Provolone Piccante cheese & spring onion arancini	23.95
SCOTTISH HIGHLAND VENISON THREE WAYS: loin steak, slow-braised shoulder, cottage pie celeriac purée, spiced red cabbage, King oyster mushrooms	24.95
10oz 28 DAY DRY-AGED CORNISH RIB-EYE STEAK 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.

eton@gilbeygroup.com www.gilbeygroup.com +44 (0)1753 854921

ALC-[103]-31.01.19-ETN