



SET LUNCH MENU

2 Courses 15.00 | 3 Courses 20.00

SWEET POTATO & COCONUT SOUP [V ***]
coriander cress, lime pickle, poppadums

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

LYCHEE CRÈME BRÛLÉE 7.95
mango gel, meringue drops, crystallised pistachios

RHUBARB & GREEK YOGHURT MOUSSE & BRANDY SNAP 7.95
rhubarb & orange compote, shortbread

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.

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

LUNCH-SET-M--[103]-31.01.19-ETN



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

BRASSERIE STARTERS

SWEET POTATO & COCONUT SOUP 7.95 [V ★★]
coriander cress, lime pickle, poppadoms

BETROOT CARPACCIO, CANDIED WALNUTS & GOAT'S CURD 9.95 [V ★★]
Balsamic pearls, pickled golden beetroot, parsnip crisps

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 ★★] this dish can be adapted to be a Vegan risotto
pine nut & Parmesan crisps, basil pesto

PROVOLONE PICCANTE CHEESE & SPRING ONION ARANCINI 14.50 [V]
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

FILLET OF FARMED SEA BREAM, PRAWN & SCALLION FRITTER 19.95
oven-dried plum tomatoes, sea salt-baked aubergines, turmeric chickpeas

RED WINE & THYME-BRAISED BEEF & OXTAIL STEW 19.95
oyster mushrooms, roasted heritage carrots, creamy mash

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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