



## DINNER MENU

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

### STARTERS

MOROCCAN BUTTERNUT, SWEET POTATO & CARROT SOUP [V ★★] minted yoghurt, sunflower seed bread	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
DUCK LIVER PÂTÉ & FIG GEL pickled Shimeji mushrooms, mizuna cress, caraway 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 & BLACK PUDDING pea purée, spring radish, chicken skin cracklings	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
BALLOTINE OF CHICKEN BREAST & SPICED ITALIAN NDUJA pappardelle pasta, wild mushrooms & edamame beans, Pecorino & Mascarpone	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
CORNISH LAMB THREE WAYS : crumbed saddle, sweetbread & almonds, slow-cooked rosemary breast preserved lemon & spiced date couscous, salsify & purple tenderstems	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 salad	creamy mash	skin-on fries	hand-cut chunky chips	4.75
rosemary-roasted heritage carrots	creamed Savoy & cider	roasted cauliflower & almonds		

### SAVOURIES 4.00

red pepper hummus & crispbreads	salt & pepper roasted nuts	garlic & chilli olives	mixed breads & butter	2.50
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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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