



DINNER MENU

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

STARTERS

BAKED CELERIAC & PARSNIP SOUP [V ★★] Italian parsley cream, dried pears, sweet & salted walnuts, 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 shards	10.95
GLAZED HAM HOCK TERRINE, PORT & ORANGE CUMBERLAND SAUCE beetroot crème fraîche, 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

WILD GARLIC, KING MUSHROOM & PARMESAN RISOTTO [V ★★] this dish can be adapted to be a Vegan risotto edamame beans, pine nut & Parmesan crisps	17.95
ASPARAGUS, RICOTTA & SPRING ONIONS FEUILLES DE BRICK ROLL [V] char-grilled lettuce, melted Beauvale Blue cheese, oven-dried plum tomatoes	17.95
BALLOTINE OF CHICKEN BREAST & SPICED ITALIAN NDUJA wild garlic & mushroom pappardelle pasta, 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 OUTDOOR-REARED 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

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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