



EVENING SET MENU

2 Courses 22.50 | 3 Courses 28.50

Monday – Thursday

CREAM OF ROASTED CELERIAC & BRAMLEY APPLE SOUP [V]

celery oil, seeds & puffed rice

LAMB KLEFTIKO CROQUETTE

chermoula relish, minted yoghurt, braised onion

GILBEY'S SMOKED MACKEREL CAESAR SALAD

baby gem, sourdough, Parmesan, anchovy dressing

DOLCE GORGONZOLA & CASARECCE PASTA [V]

rocket, honey-candied walnuts, crisp sage

GRILLED SUPRÊME OF FREE-RANGE CHICKEN

parsley root risotto, lovage, puffed spelt

ROAST PAVÉ OF NORTH ATLANTIC COD

capers & roasted artichokes, herb-crushed new potatoes

YORKSHIRE RHUBARB PANNA COTTA

honeycomb, ginger syrup

DUO OF SORBETS: mango, coconut, blackcurrant

DUO OF ICE CREAMS: pistachio, chocolate swirl, vanilla

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

DUO OF ARTISAN BRITISH CHEESES: fruit chutney, celery, biscuits

Beauvale Blue **Hafod Organic Cheddar**

DINNER MENU PUDDINGS | CHEESE

GILBEY'S LEMON TART **7.95**

vanilla Mascarpone cream

TORTA DI CAPRI **7.95**

coffee cream, crushed Amaretti biscuits

YORKSHIRE RHUBARB PANNA COTTA **7.95**

honeycomb, ginger syrup

BERGAMOT PARFAIT & FENNEL SEED MERINGUES **7.95**

lemon thyme ice cream, olive oil shortbread

DARK CHOCOLATE DÉLICE **7.95**

passionfruit, roasted peanuts, cocoa nib tuile

AFFOGATO AL CAFFÈ **7.95**

espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

SORBETS: 1 / 2 / 3 scoops mango, blackcurrant, coconut **3.95 / 5.95 / 7.95**

ICE CREAMS: 1 / 2 / 3 scoops vanilla, pistachio, chocolate **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**

Golden Cross, unpast. goat [E. Sussex] [V] **Beauvale Blue** past. cow [Notts] **Baron Bigod**, unpast. cow [Suffolk]

Old Winchester, past cow [Hants] [V] **Hafod Organic Cheddar**, past. cow [W. Wales] **Berkswell**, unpast. ewe [W. Midlands]

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EVE-SET-M--[107]-21.03.19-OA