



SET LUNCH MENU

2 Courses 15.00 | 3 Courses 20.00

BAKED CELERIAC & PARSNIP SOUP [V ★★]

Italian parsley cream, dried pears, sweet & salted walnuts, sunflower bread

DUCK LIVER PÂTÉ & FIG GEL

pickled Shimeji mushrooms, mizuna cress, caraway toast

BEAUVALE BLUE CHEESE & BRAEBURN APPLE SALAD [V]

sweet & salted walnuts, pickled cucumber, croûtons

WILD GARLIC, KING MUSHROOM & PARMESAN RISOTTO' [V ★★]

edamame beans, pine nut & Parmesan crisps

SHOULDER OF CORNISH LAMB SHEPHERD'S PIE

creamed Savoy cabbage

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 & HAZELNUT PRALINE DOME 7.95

pear sorbet, feuilletine, Amaretto gel

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.

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LUNCH-SET-M--[106]-22.03.19-ETN



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

BRASSERIE STARTERS

BAKED CELERIAC & PARSNIP SOUP [V ★★]

Italian parsley cream, dried pears, sweet & salted walnuts, sunflower seed bread

BEETROOT 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

DUCK LIVER PÂTÉ & FIG GEL 9.95

pickled Shimeji mushrooms, mizuna cress, caraway 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 crème fraîche, 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

SEARED SCALLOPS & BLACK PUDDING 14.95

pea purée, spring radish, chicken skin cracklings

BRASSERIE MAINS

WILD GARLIC, KING MUSHROOM & PARMESAN RISOTTO 14.50 [V ★★] this dish can be adapted to be a Vegan risotto

edamame beans, pine nut & Parmesan crisps

ASPARAGUS, RICOTTA & SPRING ONION FEUILLES DE BRICK ROLL 15.50 [V]

char-grilled lettuce, melted Beauvale Blue cheese, oven-dried plum tomatoes

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS 14.50

Panko-crumbed North Atlantic haddock, crushed peas, tartare sauce

SHOULDER OF CORNISH LAMB SHEPHERD'S PIE 14.50

creamed Savoy cabbage

FILLET OF FARMED SEA BREAM, PRAWN & SCALLION FRITTER 19.95

oven-dried plum tomatoes, sea salt-baked aubergines, turmeric chickpeas

BALLOTINE OF CHICKEN BREAST & SPICED ITALIAN NDUJA 19.95

wild garlic & mushroom pappardelle pasta, edamame beans, Pecorino & Mascarpone

10oz DRY-AGED CORNISH RIB-EYE STEAK 29.50

devil & peppercorn sauce, hand-cut chips, salad leaves

SIDES & SAVOURIES 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

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