



DINNER MENU

PLATTER TO SHARE

DELI FARM CORNISH ARTISAN CHARCUTERIE PLATTER 17.95

chicken liver pâté, mixed pitted olives, tomatoes, pickled shallots, cornichons, Balsamic & olive oil, Mediterranean bread

VEGETARIAN PLATTER: BUFFALO MOZZARELLA & ENGLISH ASPARAGUS 17.95 [V]

marinated artichokes, red pepper hummus, mixed pitted olives, tomatoes, Balsamic & olive oil, Mediterranean bread

STARTERS

★★ some Vegetarian dishes can be adapted to use only Vegan ingredients ★★

ROASTED CARROT & CARDAMOM SOUP [V ★★]

lime coconut cream, shallot crisps, 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

CHICKEN 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

★★ some Vegetarian dishes can be adapted to use only Vegan ingredients ★★

KING MUSHROOMS, SPINACH & PARMESAN RISOTTO [V ★★]

edamame beans, pine nut & Parmesan crisps

17.95

CRISPY FILO, ASPARAGUS, RICOTTA & SPRING ONION ROLL [V]

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

17.95

BRAISED LEG & CROQUETTE OF MARYFIELD FARM DUCK

English asparagus, pea purée, caramelised baby carrots

19.95

FILLETS OF JOHN DORY & HERB-CRUMBED MUSSELS, SAUCE VIERGE

courgette ribbons, heritage tomatoes, grilled spring onions, chilli & lemon rice

20.95

TENDERLOIN OF OUTDOOR-REARED SUFFOLK PORK & CRACKLING

pork cheeks & walnuts, cider & apple Savoy, mustard potato boulangère

21.95

PAVÉ OF NORTH ATLANTIC COD & 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 BRITISH RIB-EYE STEAK

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

29.50

SAVOURIES & SIDES 4.00

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

rosemary heritage carrots creamed Savoy & cider roasted cauliflower & almonds creamy mash skin-on fries

Parmesan, frisée & rocket salad 4.75 hand-cut chunky chips 4.75

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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