



DINNER MENU

PLATTERS SMALL 11.95 | LARGE 15.95

DELI FARM CORNISH ARTISAN CHARCUTERIE & ANTIPASTI PLATTER

Buffalo Mozzarella & tomatoes in herb oil, olives, pickled shallots, Balsamic, chicken liver pâté, Mediterranean bread

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

red pepper hummus, tomatoes, olives, red pepper hummus, pickled shallots, Balsamic, artichokes, 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 ★★

WILD GARLIC, KING MUSHROOM & 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 CORNISH 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.

eton@gilbeygroup.com www.gilbeygroup.com +44 (0)1753 854921

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