



SET LUNCH MENU

2 Courses 15.00 | 3 Courses 20.00

ROASTED CARROT & CARDAMOM SOUP [V ★★]
lime coconut cream, shallot crisps, sunflower seed bread

DUCK LIVER PÂTÉ & FIG GEL
pickled Shimeji mushrooms, mizuna cress, caraway toast

RACHEL GOAT'S CHEESE & BRAEBURN APPLE SALAD [V]
sweet & salted walnuts, pickled cucumber, croûtons

CRISPY FILO, ASPARAGUS, RICOTTA & SPRING ONION ROLL [V]
Beauvale Blue cheese, oven-dried tomatoes, char-grilled lettuce

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: Granny Smith apple, coconut, strawberry

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

STICKY TOFFEE & DATE PUDDING 7.95
butterscotch sauce, Cornish clotted cream

AFFOGATO AL CAFFÈ 7.95
espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

LYCHEE CRÈME BRÛLÉE 8.50
mango gel, meringue drops, crystallised pistachios

ELDERFLOWER & LEMON CHEESECAKE 8.50
Granny Smith apple sorbet, Prosecco gel, white chocolate honeycomb clusters

DARK CHOCOLATE & HAZELNUT PRALINE DOME 8.95
pear sorbet, feuilletine, Amaretto gel

SORBETS: 1 / 2 / 3 scoops Granny Smith apple, strawberry, 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--[108]-02.05.19-ETN



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

BRASSERIE STARTERS

ROASTED CARROT & CARDAMOM SOUP 7.95 [V ★★]
lime coconut cream, shallot crisps, sunflower seed bread

BETROOT CARPACCIO, CANDIED WALNUTS & GOAT'S CURD 9.95 [V ★★]
Balsamic pearls, pickled golden beetroot, parsnip crisps

RACHEL GOAT'S 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 10.95 / Main with skin-on fries 14.50
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

CRISPY FILO, ASPARAGUS, RICOTTA & SPRING ONION ROLL 15.50 [V]
melted Beauvale Blue cheese, oven-dried plum tomatoes, char-grilled lettuce

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

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

4oz FLAT-IRON STEAK [cooked rare or medium rare only] 16.50
skin-on fries, celeriac & grain mustard rémoulade, watercress salad

BALLOTINE OF CHICKEN BREAST & SPICED ITALIAN NDUJA 19.95
wild garlic & mushroom pappardelle pasta, edamame beans, Pecorino & Mascarpone

FILLET OF FARMED SEA BREAM, PRAWN & SCALLION FRITTER 20.95
oven-dried plum tomatoes, sea salt-baked aubergines, turmeric chickpeas

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

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