



## LUNCH SET MENU

2 Courses 15.00 | 3 Courses 20.00

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

CHICKEN 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

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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

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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--[109]-15.05.19-ETN



## BRASSERIE STARTERS

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

ROASTED CARROT & CARDAMOM SOUP 7.95 [V ★★]

lime coconut cream, shallot crisps, sunflower seed bread

BEETROOT 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

CHICKEN 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

## PLATTERS SMALL 11.95 | LARGE 15.95

### DELI FARM CORNISH ARTISAN CHARCUTERIE & ANTIPASTI PLATTER

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

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

grilled artichokes, tomatoes in herb oil, red pepper hummus, olives, pickled shallots, Balsamic oil, Mediterranean bread

## BRASSERIE MAINS

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

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 ★★]

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 28 DAY DRY-AGED DEVON FLAT-IRON STEAK [cooked rare or medium rare only] 16.50

skin-on fries, celeriac & grain mustard rémoulade, watercress salad

BRAISED LEG & CROQUETTE OF MARYFIELD FARM DUCK 19.95

English asparagus, pea purée, caramelised baby carrots, Jersey Royals

FILLETS OF JOHN DORY & HERB-CRUMBED MUSSELS, SAUCE VIERGE 20.95

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

## SAVOURIES & SIDES 4.00

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

rosemary-roasted 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

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