



SUNDAY LUNCH SET MENU

3 Courses £29.00 | 2 Courses £22.50 | 1 Main Course £18.00

STARTERS

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

SUMMER PEA & MINT SOUP [V ***]

whipped Gorgonzola, crisp soy beans, sunflower seed bread

ROASTED CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA [V]

toasted sweet almonds, pickled purple cauliflower, feuilles de brick

CHICKEN LIVER PÂTÉ & PURPLE GOOSEBERRY COMPOTE

Hazelnuts, Sauternes-soaked golden raisins, toasted brioche

SEVILLE MARMALADE GIN & JUNIPER-CURED LOCH DUART SALMON

Devon crab & dill mayonnaise, pickled fennel, rye sourdough

GLAZED HAM HOCK TERRINE, PORT & ORANGE CUMBERLAND SAUCE

beetroot crème fraîche, rosemary & shallot compote, smoked bacon toast

MAINS

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ROASTED RATATOUILLE RISOTTO [V ***]

Italian round aubergine, Mascarpone, Pecorino crumbs, purple basil

FILLET OF FARMED DANISH STRIPED BASS & HERB-CRUMBED MUSSEL

courgette ribbons, heritage tomatoes, spring onions, chilli & lemon rice, sauce vierge

ROAST RUMP LOIN OF CORNISH BEEF & YORKSHIRE PUDDING

roast potatoes, seasonal vegetables, Savoy cabbage, horseradish sauce

THYME-BRAISED RIB-EYE OF OUTDOOR-REARED SUFFOLK PORK & CRACKLING

roast potatoes, seasonal vegetables, Savoy cabbage, apple sauce

PUDDINGS | CHEESE

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

STICKY TOFFEE & DATE PUDDING butterscotch sauce, Cornish clotted cream

LYCHEE CRÈME BRÛLÉE mango gel, meringue drops, crystallised pistachios

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

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits

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]

[£2.00 supplement per extra cheese]

SIDES | SAVOURIES 4.00

Parmesan, frisée & rocket salad 4.75 creamy mash skin-on fries creamy Savoy rosemary heritage carrots
red pepper hummus & crispbreads salt & pepper roasted nuts garlic & chilli olives mixed breads & butter 2.50

On all our menus there may be nuts or traces of nuts in some of the dishes. Please ask us 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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