



LUNCH SET MENU

2 Courses 16.50 | 3 Courses 22.00

PEA & MINT SOUP [V ***]

whipped Gorgonzola, crisp soy beans, sunflower seed bread

DUCK LIVER PÂTÉ & TOASTED BRIOCHE

flat peaches, golden raisins & Sauternes compote

RACHEL GOAT'S CHEESE & BRAEBURN APPLE SALAD [V]

sweet & salted walnuts, pickled cucumber, croûtons



ROASTED RATATOUILLE RISOTTO [V]

caramelised aubergine, Mascarpone, Pecorino crumbs, purple basil

SHOULDER OF WEST COUNTRY LAMB SHEPHERD'S PIE

rosemary-roasted carrots

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS & TARTARE SAUCE

Panko-crumbed North Atlantic haddock, crushed peas



PUDDING OF THE DAY ~ PLEASE ASK

STICKY TOFFEE & DATE PUDDING, butterscotch sauce, clotted cream

DUO OF SORBETS: Charentais melon, 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, raspberry coulis, vanilla ice cream **7.95**

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

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

MASCARPONE & VANILLA CRÈME BRÛLÉE, hibiscus-macerated strawberries, meringue shards **8.50**

DARK MOCCHA & WALNUT MILLE-FEUILLE, caramel, mini chocolate brownies, milk ice cream **8.95**

SORBETS: 1 / 2 / 3 scoops Charentais melon, 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] **Barkham Blue**, past. cow's milk, [Hampshire] [V]

Baron Bigod, unpast. cow's milk, [Suffolk]

Old Winchester, past. cow's milk, [Hampshire] [V] **Hafod Organic Cheddar**, past. cow's milk, [West Wales]

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LUNCH-SET-M--[113]-08.08.19-Etn



BRASSERIE STARTERS

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

PEA & MINT SOUP 7.95 [V **]

whipped Gorgonzola, crisp soy beans, sunflower seed bread

RACHEL GOAT'S CHEESE & BRAEBURN APPLE SALAD 9.95 [V] Main 14.50

sweet & salted walnuts, pickled cucumber, croûtons

DUCK LIVER PÂTÉ & TOASTED BRIOCHE 9.95

flat peaches, golden raisins & Sauternes compote

HADDOCK, GRAIN MUSTARD & ORGANIC CHEDDAR FISHCAKE 10.95 Main 15.50

baby squid, sweet pepper & tomato piperrada, saffron mayonnaise

MOZZARELLA BURRATA CHEESE ON SPINACH BLINI [V] 10.95

tomato relish, carrot shards, olive tapenade

ROASTED CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA 10.95 [V]

toasted sweet almonds, pickled purple cauliflower, feuilles de brick

SUMMER HAM HOCK & PARSLEY TERRINE, KING OYSTER MUSHROOMS 11.50

pickled kohlrabi, focaccia toast

SEVILLE MARMALADE GIN-CURED LOCH DUART SALMON 11.95 Main with salad 14.95

Devon crab & dill mayonnaise, pickled fennel, rye sourdough

SCOTTISH ROPE-GROWN MUSSELS STEAMED IN CIDER & LEEKS 12.50 Main with skin-on fries 16.50

smoked bacon crumbs [optional], crusty bread

SEARED SCALLOPS & PANCETTA SHARDS 14.95

whipped & blackened sweetcorn, scallions, micro watercress

BRASSERIE MAINS

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

CRISPY FILO, SPINACH, RICOTTA & SPRING ONION ROLL 15.50 [V]

char-grilled artichokes & lettuce, Barkham Blue cheese, oven-dried plum tomatoes

ROASTED RATATOUILLE RISOTTO 15.50 [V **]

caramelised aubergine, Mascarpone, Pecorino crumbs, purple basil

SHOULDER OF WEST COUNTRY LAMB SHEPHERD'S PIE 14.50

rosemary-roasted carrots

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS 14.50

Panko-crumbed North Atlantic haddock, crushed peas, tartare sauce

28 DAY DRY-AGED BRITISH FLAT-IRON STEAK & SKIN-ON FRIES 16.95 [medium rare]

creamed spinach, sweet potato & Parmesan crisps

CORN-FED CHICKEN & PROSCIUTTO ROULADE 20.95

pea & lemon thyme risotto, raspberry vinegar-sautéed chicken livers, yellow wax beans

FILLET OF FARMED DANISH STRIPED BASS & HERB-CRUMBED MUSSEL 21.95

courgettes, macerated tomatoes, spring onions, chilli & lemon rice, sauce vierge

SAVOURIES & SIDES

red pepper hummus & crispbreads, salt & pepper roasted nuts, garlic & chilli olives 4.00 mixed breads & butter 2.50

rosemary-roasted carrots, courgettes, green beans & almonds, creamy mash, skin-on fries 4.00

Parmesan, frisée & rocket salad, 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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