



2025 À LA CARTE MENU 2025

Balsamic, olive oil, focaccia **6.50** tomato & basil hummus, crackers **5.50** roasted nuts **5.50** lemon & garlic olives **5.50** bread basket **3.75**

2025 SET MENU 2025

2 Courses **29.50** | 3 Courses **39.00**

MONDAY– SATURDAY EVENING

These dishes are also available individually and are priced as such below

STARTERS

[V] CLASSIC FRENCH ONION SOUP
melted Gruyère croûtons
10.00

[V] GOAT'S CHEESE, STICKY FIGS & CHICORY SALAD
chervil, salted hazelnuts, yuzu & honey vinaigrette
starter 12.50 main 18.50

CHICKEN LIVER PATÉ & CRISP SKIN
Seville orange & date chutney, toasted brioche
12.50

MAINS

[V] PUMPKIN, BUTTERNUT & PECORINO RISOTTO
sautéed King mushrooms, poppy seed crisps
21.95

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS
panko-crumbed haddock, crushed peas, tartare sauce
21.95

SLOW-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE
sesame heritage carrots, creamed cabbage
22.95

PUDDINGS & CHEESE

PUDDING OF THE DAY

changes daily

9.95

DUO OF SORBETS citrus, raspberry coconut
7.95

DUO OF ICE CREAMS vanilla, salted caramel, chocolate
7.95

DUO OF BRITISH ARTISAN CHEESES
fruit chutney, celery, biscuits

Brighton Blue [V] Keen's Extra Mature Somerset Cheddar
10.50

STARTERS

[V] CLASSIC FRENCH ONION SOUP **10.00**
melted Gruyère croûtons

[V] PUMPKIN, BUTTERNUT & PECORINO RISOTTO **12.50**
sautéed king mushrooms, poppy seed crisps

SMOKED HAM HOCK, PORK & PISTACHIO TERRINE **12.50**
piccalilli purée, sourdough toast

SMOKED FISH & SPRING ONION FISHCAKE **13.50**
rainbow slaw, chive & parsley aioli

MAIN COURSE WITH FRIES **22.50**

DILL-CURED GRAVADLAX, CORNISH CRAB MAYONNAISE **13.50**
pickled cucumber & red onions, wholemeal toast

SEARED SCALLOPS & TEMPURA SQUID **19.75**
roasted & puréed cauliflower, chorizo crumbles

MAIN COURSE **35.50**

MAINS

[V] MOZZARELLA & PARMESAN CROQUETTES & SICILIAN CAPONATA **21.95**
aubergines, tomatoes, sweet peppers & celery, olive & pinenut pesto, crisp capers

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING **31.50**
charred sweetheart cabbage, apple, walnut & potato terrine, Calvados sauce

NORTH ATLANTIC COD IN A MILDLY CURRIED SHRIMP & COCONUT BROTH **33.50**
Basmati, wild rice & roasted cashews, vine-roasted tomatoes

ROSEMARY-CRUSTED RUMP OF LAMB & MINI SHEPHERD'S PIE **33.50**
sesame heritage carrots, creamed spinach, redcurrant & red wine jus

28 DAY DRY-AGED **8oz** BRITISH SIRLOIN STEAK **33.25**

ADD: herb & garlic butter **2.50** chive & parsley aioli **2.50**
peppercorn sauce **3.25** red wine sauce **3.50**

SIDES

sesame heritage carrots charred sweetheart cabbage creamed spinach **5.50**

creamy mash **5.50** skin-on fries **5.50** hand-cut chips **5.95**

rainbow slaw **5.50** Parmesan & rocket salad **7.75**

PUDDINGS

GILBEY'S LEMON TART, berry coulis, vanilla ice cream **9.95**

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream **9.95**

VANILLA CRÈME BRÛLÉE, lychee conserve, honeycomb crunch **9.95**

DARK CHOCOLATE MARQUISE, Italian meringue, mango sorbet, coconut tuile **10.95**

Sorbets 1, 2, 3 citrus, raspberry, coconut **5.95 7.95 9.95**

Ice Creams 1, 2, 3 vanilla, salted caramel, chocolate chip, peach **5.95 7.95 9.95**

DUO OR TRIO OF ENGLISH ARTISAN CHEESES: fruit chutney, celery, biscuits **10.50 14.50**

Brighton Blue, past cow [V] Bath Soft [brie style] past cow Keen's Extra Mature Somerset Cheddar, unpast cow

Prior to ordering, please inform us of any allergies or food intolerances as some dishes will contain allergens, nuts or traces of nuts. We can provide detailed information but please note that dishes are prepared in our kitchen where all allergens are present.

A suggested service charge of 12.5% is added to the bill and is entirely voluntary.

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