



À LA CARTE MENU

SAVOURIES

*Balsamic, olive oil, focaccia 6.50 Romano pepper & red onion hummus, crackers 5.50
roasted nuts 6.50 lemon & garlic olives 5.50 mixed breads 3.75*

SET MENU

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] ROAST JERUSALEM ARTICHOKE & ONION SOUP
melted Gruyère & sage mini croûtons
10.00

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

DUCK LIVER PARFAIT & CRISP SKIN
Seville orange & date chutney, toasted sourdough
12.50

MAINS

[V] MUSHROOM, BULGUR & BUCKWHEAT 'RISOTTO'
porcini cream, King mushrooms, Parmesan crisps
21.95

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

RED WINE-BRAISED BEEF CHEEKS
cauliflower & mustard mash, roasted cauliflower
glazed carrots
22.95

PUDDINGS | CHEESE

PUDDING OF THE DAY

9.95

DUO OF SORBETS citrus, raspberry, coconut

7.95

DUO OF ICE CREAMS vanilla, salted caramel, chocolate

7.95

DUO OF ENGLISH ARTISAN CHEESES

fruit chutney, celery, biscuits

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

10.50

STARTERS

[V] ROAST JERUSALEM ARTICHOKE & ONION SOUP 10.00
melted Gruyère & sage mini croûtons

[V] MUSHROOM & THYME BULGUR WHEAT 'RISOTTO' 12.50
porcini cream, King mushrooms, Parmesan crisps

CHICKEN & HAM HOCK ROULADE, MARINATED SHIMEJI MUSHROOMS 12.50
pickled pearl onions, tarragon mayonnaise, sourdough toast

SMOKED FISH, SCALLION & MELTING CHEDDAR FISHCAKE 13.50
root vegetable rémoulade, radicchio & pea shoots
MAIN COURSE WITH FRIES 22.50

BEETROOT-CURED LOCH DUART SALMON, SMOKED SALMON PÂTÉ 13.50
shaved fennel & preserved lemons, wholemeal toast

SEARED SCALLOPS & TEMPURA SQUID 19.75
roasted & puréed celeriac, chorizo crumbles
MAIN COURSE 35.50

MAINS

[V] SPINACH, ARTICHOKE & PECORINO ARANCINI 21.95
roasted tomatoes & Romano peppers, black garlic shavings

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING 31.50
hispi & hazelnuts, smoked sausage & apple croquette, mushroom & red wine sauce

POPPY SEED & PARMESAN NORTH ATLANTIC COD 33.50
spiced chickpeas, charred tenderstems, white wine & caper velouté

ROSEMARY-CRUSTED RUMP OF WEST COUNTRY LAMB 33.50
pea & pinenut crisp gnocchi, glazed carrots, mint pesto

28 DAY DRY-AGED 8oz BRITISH SIRLOIN STEAK 33.25
*thyme & garlic butter 2.50 tarragon mayonnaise 2.50
peppercorn sauce 3.25 red wine sauce 3.50*

hispi cabbage & hazelnuts 5.50 Parmesan & rocket salad 7.75 **SIDES**

glazed carrots 5.50 peas & tenderstems 5.50 roasted cauliflower 5.50

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

PUDDINGS

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

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream 9.95

BAKED POLISH CHEESECAKE, forced rhubarb, crème Anglaise, caramel shard 9.95

BAILEYS & MASCARPONE TIRAMISU, walnuts, espresso & chocolate sauce 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 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.

www.gilbeygroup.com M-[202]-04.03.25