



Group Menu A ~ 3 Courses £48.50

[V] MUSHROOM & WHITE ONION SOUP
wild garlic, crème fraîche, pickled walnut, seed bread

[V] BEENLEIGH BLUE, POACHED PEAR & HAZELNUT SALAD
curly endive & chicory, hazelnut oil dressing
A Roquefort style cheese, pasteurised, organic, and vegetarian. Strong, full-flavoured Devon sheep's Blue with a crumbly texture and a powerful salty finish. Award-winning.

SMOKED HAM HOCK TERRINE
honey-glazed apple, piccalilli purée, toast

HOT TEA-SMOKED SALMON & PARSLEY FISHCAKE
celeriac, chive & horseradish slaw



[V] PEA, LEEK, TALEGGIO & PARMESAN CHEESE RISOTTO
sweet Romano peperonata, toasted pine nuts

FILLET OF NORTH ATLANTIC COD
Wye Valley asparagus, wild garlic & orzo pasta 'risotto', crisp chorizo

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING
broad bean & scallion purée, polenta chips, roasted red onions, red wine reduction

THYME-MARINATED CHICKEN BREAST & CRISP SKIN
linguine & vegetable strands, Nduja, olive oil & lemon zest emulsion



VANILLA CRÈME BRÛLÉE
honeycomb brittle

GILBEY'S LEMON TART
berry coulis, vanilla ice cream

STICKY TOFFEE PUDDING
butterscotch sauce, Cornish clotted cream

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

Brighton Blue, pasteurised cow's milk, Sussex [V]
Melt-in-the-mouth rich blue cheese with a buttery smooth texture. Award-winning

Westcombe Cheddar, unpasteurised cow's milk, East Somerset
Crafted by hand, cloth bound and aged 12 - 18 months. Long-lasting flavour with subtle hints of hazelnut, caramel and citrus

SAVOURIES | SIDES

beetroot & horseradish hummus & crispbreads 5.50 roasted nuts 5.50 garlic & lemon olives 5.50 bread & butter 3.75
roasted cauliflower & almonds 5.50 creamed spinach 5.50 vegetable strands 5.50
hand-cut chips 5.95 French fries 5.50 creamy mash 5.50 teas/infusions | coffee & petits fours 3.95

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. This is distributed to the staff and is entirely voluntary.

www.gilbeygroup.com +44(0)1753 854921 eton@gilbeygroup.com

M-GMA-[186]-26.03.24



Group Menu B ~ 3 Courses £54.50

[V] MUSHROOM & WHITE ONION SOUP
wild garlic, crème fraîche, pickled walnut, seed bread

[V] PEA, LEEK, TALEGGIO & PARMESAN CHEESE ARANCINI
sweet Romano peperonata

CHICKEN LIVER PÂTÉ & CRISP SKIN
clementine, mustard seed & rosemary chutney, rhubarb compote, toast

DILL-CURED SALMON, CORNISH CRAB & CAPER MAYONNAISE
citrus & star anise fennel, sweetcorn blini



[V] CRISP GNOCCHI & ITALIAN ROASTED VEGETABLES
tomato & basil sauce, whipped ricotta, smoked almonds

FILLET OF NORTH ATLANTIC COD
Wye Valley asparagus, wild garlic & orzo pasta 'risotto', crisp chorizo

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING
broad bean & scallion purée, polenta chips, roasted red onions, red wine reduction

ROSEMARY-CRUSTED RUMP OF WEST COUNTRY LAMB
glazed shallots, roasted cauliflower two ways, smashed crisp new potatoes

SUPPLEMENT £5.50 ~ COOKED MEDIUM RARE

DRY-AGED 9oz BRITISH RUMP-CAP PICANHA STEAK
red wine sauce & green peppercorn sauce, hand-cut chips



GILBEY'S LEMON TART
berry coulis, vanilla ice cream

APPLE TARTE TATIN
Calvados golden raisins, salted caramel ice cream

WHITE & DARK CHOCOLATE BROWNIE & PANNA COTTA
Italian hibiscus meringue, lemon-salted almonds

TRIO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuits

Baron Bigod, unpasteurised cow's milk, Suffolk

Hand-made Brie-style, silky texture, flavours of warm earth, farmyard and mushrooms

Brighton Blue, pasteurised cow's milk, Sussex [V]

Melt-in-the-mouth rich blue cheese with a buttery smooth texture. Award-winning

Westcombe Cheddar, unpasteurised cow's milk, East Somerset

Crafted by hand, cloth bound and aged 12-18 months. Long-lasting flavour with subtle hints of hazelnut, caramel and citrus

SAVOURIES | SIDES

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roasted cauliflower & almonds 5.50 creamed spinach 5.50 vegetable strands 5.50
hand-cut chips 5.95 French fries 5.50 creamy mash 5.50 teas/infusions | coffee & petits fours 3.95

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