

# Gilbey's

## Group Menu A ~ 3 Courses £48.50

### [V] PEA & WATERCRESS SOUP

mint oil, crème fraîche, sweet & salty walnuts, seed bread

### [V] HERBED ROSARY GOAT'S CHEESE, HAZELNUT & RAINBOW RADISH SALAD

red grape compote

### SMOKED HAM HOCK TERRINE

marinated shimeji mushrooms, piccalilli purée, toast

### PRAWN, SMOKED HADDOCK & PARSLEY FISHCAKE

beetroot carpaccio, green curry aioli



### [V] RISOTTO PRIMAVERA: ENGLISH ASPARAGUS, BROAD BEANS & PEAS

Parmesan, pine nuts & marjoram crisp

### FILLET OF NORTH ATLANTIC COD

marsh samphire, butter-crushed Jersey Royals, crisp chorizo

### OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING

pea purée, polenta chips, roasted heritage carrots

### MERRIFIELD FARM DUCK LEG, TOULOUSE SAUSAGE & WHITE BEAN CASSOULET

marinated Romano red peppers & red onions



### LAVENDER-ROASTED STRAWBERRY ETON MESS

fresh strawberries, lavender meringue

### 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

red onion & cumin hummus, sourdough crackers 5.75    mixed nuts 5.50    garlic & lemon olives 5.50    bread & butter 3.75  
roasted cauliflower & almonds 5.50    creamed spinach 5.50    heritage carrots 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.

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## Group Menu B ~ 3 Courses £54.50

### [V] PEA & WATERCRESS SOUP

mint oil, crème fraîche, sweet & salty walnuts, seed bread

### [V] TOMATO, PECORINO ROMANO & HERB CHEESECAKE

English asparagus & mangetout salsa, Pecorino & chilli tuile

### CHICKEN LIVER PÂTÉ & CRISP SKIN

gooseberry & rosemary chutney, toasted brioche

### SEVILLE ORANGE GIN-CURED SALMON

sea lettuce seaweed, citrus-marinated courgettes, wholemeal croûte



### [V] GIROLLES, AUBERGINE & SPINACH OPEN LASAGNE

chickpea, lemon & cherry tomatoes, Provolone cheese sauce

### FILLET OF NORTH ATLANTIC COD

marsh samphire, parsley buttered Jersey Royals, crisp chorizo

### OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING

pea purée, polenta chips, roasted heritage carrots

### ROSEMARY-CRUSTED RUMP OF WEST COUNTRY LAMB

glazed shallots, roasted cauliflower two ways, smashed crisp new potatoes

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### 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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