

# Gilbey's

## Group Menu A ~ 3 Courses £49.50

**[V]** ROASTED RED PEPPER & TOMATO SOUP  
basil oil, crème fraîche, smoked almonds, seed bread  
served hot or chilled

**[V]** HERBED ROSARY GOAT'S CHEESE, HAZELNUT & RADISH SALAD  
red grape compote

DUCK LIVER PÂTÉ & CRISP SKIN  
gooseberry & rosemary chutney, toasted brioche

SMOKED FISH, PRAWN & CHIVE FISHCAKE  
shaved fennel & radish salad, green curry aioli



**[V]** MINI-MOZZARELLA, PEA & COURGETTE RISOTTO  
pine nuts, Parmesan & marjoram crisp

PAN-FRIED FILLET OF SEA BASS  
preserved lemon & marsh samphire quinoa, tomato & caper relish

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING  
roasted cauliflower, crisp new potatoes, shallot & red wine sauce

LEMON THYME-ROASTED SUPRÊME OF CHICKEN  
tomato, artichoke & white bean salad, Feta & lemon dressing



GILBEY'S LEMON TART  
red fruit coulis, vanilla ice cream

SUMMER BERRY ETON MESS  
hibiscus meringues

STICKY TOFFEE PUDDING  
butterscotch sauce, Cornish clotted cream

DUO OF ENGLISH 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 6.50    garlic & lemon olives 5.50    bread & butter 3.75  
roasted cauliflower & almonds 5.50    creamed spinach 5.50    buttered peas & courgettes 5.50  
hand-cut chunky chips 5.95    skin-on 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](http://www.gilbeygroup.com) +44(0)1753 854921 [eton@gilbeygroup.com](mailto:eton@gilbeygroup.com)

M-GMA-[192]-30.07.24-August

# Gilbey's

## Group Menu B ~ 3 Courses £56.50

**[V]** ROASTED RED PEPPER & TOMATO SOUP

basil oil, crème fraîche, smoked almonds, seed bread  
served hot or chilled

**[V]** MINI-MOZZARELLA, PEA & COURGETTE RISOTTO **12.50**

pine nuts, Parmesan & marjoram crisp

DUCK LIVER PÂTÉ & CRISP SKIN

gooseberry & rosemary chutney, toasted brioche

MARINATED CORNISH MACKEREL FILLET & SMOKED MACKEREL RILLETTE

pink peppercorn-pickled peppers & red onions, wholemeal toast



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

chickpea, lemon & cherry tomatoes, Provolone cheese sauce

PAN-FRIED FILLET OF SEA BASS

preserved lemon & marsh samphire quinoa, tomato & caper relish

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING

roasted cauliflower, crisp new potatoes, shallot & red wine sauce

DRY-AGED **9oz** BRITISH RUMP-CAP PICANHA STEAK

red wine sauce & green peppercorn sauce, hand-cut chips



GILBEY'S LEMON TART

red fruit coulis, vanilla ice cream

CHOCOLATE DÉLICE, peach ice cream & compote

almond honeycomb

STICKY TOFFEE PUDDING

butterscotch sauce, Cornish clotted cream

TRIO OF ENGLISH ARTISAN CHEESES, fruit chutney, 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

red onion & cumin hummus, sourdough crackers 5.75   mixed nuts 6.50   garlic & lemon olives 5.50   bread & butter 3.75  
roasted cauliflower & almonds 5.50   creamed spinach 5.50   buttered peas & courgettes 5.50  
hand-cut chips 5.95   skin-on fries 5.50   creamy mash 5.50   teas/infusions | coffee & petits fours 3.95

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