

Gilbey's

Group Menu A ~ 3 Courses £49.50

[V] ROASTED BUTTERNUT SQUASH & CUMIN SOUP
lime & coconut milk, coconut flakes, seed bread

[V] STILTON, CARAMELISED APPLE & PEAR SALAD
salted hazelnuts, apple cider vinaigrette

DUCK LIVER PÂTÉ & CRISP SKIN
fig & apricot jam, toasted brioche

NORTH ATLANTIC COD, SCALLION & PARSLEY FISHCAKE
Cornish crab & caper tartare, rocket leaves



[V] WILD MUSHROOM & THYME RISOTTO
charred sweetcorn, Pecorino Romano crisp

PAN-FRIED FILLET OF SEA BASS
marsh samphire, spinach & tricolour quinoa, lemon & saffron cream sauce

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

CHICKEN, LEEK & PANCETTA 'COTTAGE PIE'
black pepper & Parmesan mash, sautéed julienne vegetables



RED BERRY ETON MESS
hibiscus meringues

GILBEY'S LEMON TART
berry coulis, vanilla ice cream

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 pepper & chilli hummus 5.75 mixed nuts 6.50 garlic & lemon olives 5.50 bread & butter 3.75
charred sweetheart cabbage 5.50 creamed spinach 5.50 sautéed julienne vegetables 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 +44(0)1753 854921 eton@gilbeygroup.com

M-GMA-[194]-01.10.24



Group Menu B ~ 3 Courses £56.50

[V] ROASTED BUTTERNUT SQUASH & CUMIN SOUP
lime & coconut milk, coconut flakes, seed bread

[V] SUN-DRIED TOMATO & GOAT'S GOUDA CHEESECAKE
runner bean & lemon salsa, smoked paprika tuile

GUINEA FOWL & PARMA HAM ROULADE
marinated shimeji mushrooms, mustard & herb mayonnaise, focaccia

CITRUS-CURED LOCH DUART SALMON
celeriac & dill crème fraîche, pickled cucumber, wholemeal toast



[V] ITALIAN BELL PEPPER PILAF: ORZO, COURGETTES, LENTILS & PINE NUTS
tomato & oregano sauce, Provolone cheese, garlic focaccia

PAN-FRIED FILLET OF SEA BASS
marsh samphire, spinach & tricolour quinoa, lemon & saffron cream sauce

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

ROAST BREAST OF MERRIFIELD DUCK
roasted rainbow beetroots, fondant potato, caramelised pear

————— SUPPLEMENT £7.50 ~ COOKED MEDIUM RARE —————

28 DAY DRY-AGED 8oz BRITISH SIRLOIN STEAK
red wine sauce & green peppercorn sauce, hand-cut chips



GILBEY'S LEMON TART
berry coulis, vanilla ice cream

PLUM & ALMOND CRÈME BRÛLÉE
soft Amaretti biscuits

CHOCOLATE DÉLICE
peach ice cream & compote, crunchy honeycomb

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 pepper & chilli hummus, sourdough crackers 5.75 mixed nuts 6.50 garlic & lemon olives 5.50 bread & butter 3.75
charred sweetheart cabbage 5.50 creamed spinach 5.50 sautéed julienne vegetables 5.50
hand-cut 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 +44(0)1753 854921 eton@gilbeygroup.com

M-GMB-[194]-01.10.24