

Gilbey's

Group Menu A ~ 3 Courses £49.50

[V] ROASTED CELERIAC & APPLE SOUP
honey cream, crispy shallots, seed bread

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

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

SMOKED FISH, SPRING ONION & PARSLEY FISHCAKE
spinach mousse, dill & lemon aioli



[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



GILBEY'S LEMON TART
berry coulis, vanilla ice cream

STICKY TOFFEE PUDDING
butterscotch sauce, Cornish clotted cream

VANILLA CRÈME BRÛLÉE
lychee conserve, honeycomb crunch

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

sun-dried tomato & basil hummus, 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-GMA-[195]-25.10.24



Group Menu B ~ 3 Courses £56.50

[V] ROASTED CELERIAC & APPLE SOUP

honey cream, crispy shallots, seed bread

[V] JERUSALEM ARTICHOKE & WINCHESTER CHEESE PANNA COTTA

beetroot & artichoke chips

GUINEA FOWL & PARMA HAM ROULADE

marinated shimeji mushrooms, mustard & herb mayonnaise, focaccia

CITRUS-CURED LOCH DUART SALMON

tian of brown & white Cornish crab, pickled cucumber, wholemeal toast



[V] MOZZARELLA & PARMESAN CROQUETTES & SICILIAN CAPONATA

aubergines, tomatoes, sweet peppers & celery, olive & pinenut pesto, crisp capers

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 heritage carrots, crispy smashed potatoes, orange glaze

———— 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

VANILLA CRÈME BRÛLÉE

lychee conserve, honeycomb crunch

CHOCOLATE DÉLICE

coconut sorbet, mango compote, coconut flakes

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

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