



## 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, SPINACH & TALEGGIO CHEESE RISOTTO  
sweet Romano peperonata, Parmesan, 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](http://www.gilbeygroup.com)    +44(0)1753 854921    [eton@gilbeygroup.com](mailto:eton@gilbeygroup.com)

M-GMA-[186]-26.03.24