

Gilbey's

Group Menu B ~ 3 Courses £54.50

[V] COCONUT CURRIED PARSNIP SOUP
cumin & coriander pesto, yoghurt, crispy onions, seed bread

[V] PEA, LEEK & TALEGGIO ARANCINI
sweet Romano pepper purée, mint oil

CHICKEN, PISTACHIO & MUSHROOM ROULADE
porcini aioli, thyme-pickled cucumber, toast

DILL-CURED SALMON, CORNISH CRAB & CAPER MAYONNAISE
citrus & star anise fennel, sweetcorn blini



[V] CRISP GNOCCHI & ITALIAN ROASTED VEGETABLES
tomato & basil sauce, whipped ricotta, smoked almonds

PANCETTA-WRAPPED FILLETS OF CORNISH LEMON SOLE
shrimp, artichoke & lemon linguine, white wine sauce

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING
chilli & hazelnut cabbage, crushed carrots & parsley, pommes boulangère

ROSEMARY-CRUSTED RUMP OF WEST COUNTRY LAMB
spinach, herb & pinenut 'cassoulet vert', roasted baby carrots & vine tomatoes

OPTIONAL EXTRA MAIN COURSE – SUPPLEMENT £5.50

DRY-AGED 9oz BRITISH RUMP-CAP PICANHA STEAK *COOKED MEDIUM RARE*
red wine sauce & green peppercorn sauce, hand-cut chips



GILBEY'S LEMON TART
berry coulis, vanilla ice cream

CLASSIC ESPRESSO COFFEE TIRAMISÙ
Amaretto Morello cherries

DARK CHOCOLATE MARQUISE
passion fruit mousse, coconut sorbet, tuile

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

beetroot & horseradish hummus & crispbreads 5.50 roasted nuts 5.50 garlic & lemon olives 5.50 bread & butter 3.75
roasted carrots 5.50 chilli & hazelnut cabbage 5.50 creamed spinach 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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