



Group Menu B ~ 3 Courses £54.50

[V] PEA & WATERCRESS SOUP

mint oil, crème fraîche, sweet & salty walnuts, seed bread

[V] TOMATO, PECORINO ROMANO & HERB CHEESECAKE

English asparagus & mangetout salsa, Pecorino & chilli tuile

CHICKEN LIVER PÂTÉ & CRISP SKIN

gooseberry & rosemary chutney, toasted brioche

SEVILLE ORANGE GIN-CURED SALMON

sea lettuce seaweed, citrus-marinated courgettes, wholemeal croûte



[V] GIROLLES, AUBERGINE & SPINACH OPEN LASAGNE

chickpea, lemon & cherry tomatoes, Provolone cheese sauce

FILLET OF NORTH ATLANTIC COD

marsh samphire, parsley buttered Jersey Royals, crisp chorizo

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING

pea purée, polenta chips, roasted heritage carrots

ROSEMARY-CRUSTED RUMP OF WEST COUNTRY LAMB

glazed shallots, roasted cauliflower two ways, smashed crisp new potatoes

SUPPLEMENT £5.50 ~ COOKED MEDIUM RARE

DRY-AGED 9oz BRITISH RUMP-CAP PICANHA STEAK

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



GILBEY'S LEMON TART

berry coulis, vanilla ice cream

APPLE TARTE TATIN

Calvados golden raisins, salted caramel ice cream

WHITE & DARK CHOCOLATE BROWNIE & PANNA COTTA

Italian hibiscus meringue, lemon-salted almonds

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

red onion & cumin hummus, sourdough crackers 5.75 mixed nuts 5.50 garlic & lemon olives 5.50 bread & butter 3.75

roasted cauliflower & almonds 5.50 creamed spinach 5.50 heritage carrots 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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