

Gilbey's

Group Menu B ~ 3 Courses £56.50

[V] ROASTED RED PEPPER & TOMATO SOUP
basil oil, crème fraîche, smoked almonds, seed bread
served hot or chilled

[V] MINI-MOZZARELLA, PEA & COURGETTE RISOTTO
pine nuts, Parmesan & marjoram crisp

DUCK LIVER PÂTÉ & CRISP SKIN
gooseberry & rosemary chutney, toasted brioche

MARINATED CORNISH MACKEREL FILLET & SMOKED MACKEREL RILLETTE
pink peppercorn-pickled peppers & red onions, wholemeal toast



[V] GIROLLES, AUBERGINE & SPINACH OPEN LASAGNE
chickpea, lemon & cherry tomatoes, Provolone cheese sauce

PAN-FRIED FILLET OF SEA BASS
preserved lemon & marsh samphire quinoa, tomato & caper relish

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING
roasted cauliflower, crisp new potatoes, shallot & red wine sauce

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



GILBEY'S LEMON TART
red fruit coulis, vanilla ice cream

CHOCOLATE DÉLICE, peach ice cream & compote
almond honeycomb

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

SAVOURIES | SIDES

red onion & cumin hummus, sourdough crackers 5.75 mixed nuts 6.50 garlic & lemon olives 5.50 bread & butter 3.75
roasted cauliflower & almonds 5.50 creamed spinach 5.50 buttered peas & courgettes 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.

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