



## Group Menu B ~ 3 Courses £56.50

[V] CLASSIC FRENCH ONION SOUP  
melted Gruyère croûtons

[V] JERUSALEM ARTICHOKE & WINCHESTER CHEESE PANNA COTTA  
beetroot & artichoke chips

SMOKED HAM HOCK, PORK & PISTACHIO TERRINE  
piccalilli purée, toasted sourdough

CITRUS-CURED LOCH DUART SALMON  
brown & white Cornish crab, pickled cucumber, wholemeal toast



[V] MOZZARELLA & PARMESAN CROQUETTES & SICILIAN CAPONATA  
aubergines, tomatoes, sweet peppers & celery, olive & pinenut pesto, crisp capers

NORTH ATLANTIC COD IN A MILDLY CURRIED SHRIMP & COCONUT BROTH  
Basmati, wild rice & roasted cashews, roasted vine tomatoes

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING  
charred sweetheart cabbage, apple, walnut & potato terrine, Calvados sauce

ROAST BREAST OF MERRIFIELD DUCK  
sesame-roasted heritage carrots, crispy smashed potatoes, orange glaze

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### 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

### 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    sesame-roasted heritage carrots 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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