

Gilbey's

2025 Group Menu A £49.50

[V] CLASSIC FRENCH ONION SOUP
melted Gruyère croûtons

[V] GOAT'S CHEESE, STICKY FIGS, CHICORY & CHERVIL SALAD
salted hazelnuts, honey, yuzu & mustard vinaigrette

SMOKED FISH & SPRING ONION FISHCAKE
rainbow slaw, chive & parsley aioli

CHICKEN LIVER PÂTÉ & CRISP SKIN
Seville orange & date chutney, toasted brioche



[V] PUMPKIN, BUTTERNUT & PECORINO RISOTTO
sautéed King mushrooms, poppy seed crisps

SLOW-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE
sesame heritage carrots, creamed cabbage

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



GILBEY'S LEMON TART
berry coulis, vanilla ice cream

STICKY TOFFEE PUDDING
butterscotch sauce, Cornish clotted cream

VANILLA CRÈME BRÛLÉE
lychee conserve, honeycomb crunch

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits
Brighton Blue, past. cow [V] **Keen's Extra Mature Somerset Cheddar**, unpast. cow

SAVOURIES | SIDES

sun-dried tomato & basil hummus & crispbreads 5.75 roasted nuts 6.50 garlic & lemon olives 5.50 bread & butter 3.75
skin-on fries 5.50 sesame carrots 5.50 charred cabbage 5.50 mash 5.50 creamed spinach 5.50 hand-cut chips 5.95
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 +44(0)1753 854921 eton@gilbeygroup.com

M-PMA-[199]-06.01.25-Etn

Gilbey's

2025 Group Menu B £57.50

[V] CLASSIC FRENCH ONION SOUP
melted Gruyère croûtons

[V] PUMPKIN, BUTTERNUT & PECORINO RISOTTO
sautéed King mushrooms, poppy seed crisps

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

DILL-CURED GRAVADLAX, CORNISH CRAB MAYONNAISE
pickled cucumber & red onions, wholemeal toast



[V] MOZZARELLA & PARMESAN CROQUETTES & SICILIAN CAPONATA
aubergines, tomatoes, sweet peppers, celery, olives, 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

ROSEMARY-CRUSTED RUMP OF LAMB & MINI SHEPHERD'S PIE
sesame heritage carrots, creamed spinach, redcurrant & red wine jus

_____ 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

DARK CHOCOLATE MARQUISE
Italian meringue, mango sorbet, coconut tuile

STICKY TOFFEE PUDDING
butterscotch sauce, Cornish clotted cream

TRIO OF ENGLISH ARTISAN CHEESES, fruit chutney, celery, biscuits

Brighton Blue, past. cow [V] Bath Soft Organic [Brie style] past. cow Keen's Extra Mature Somerset Cheddar, unpast. cow

SAVOURIES | SIDES

sun-dried tomato & basil hummus & crispbreads 5.75 roasted nuts 6.50 garlic & lemon olives 5.50 bread & butter 3.75
skin-on fries 5.50 sesame carrots 5.50 charred cabbage 5.50 mash 5.50 creamed spinach 5.50 hand-cut chips 5.95
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 +44(0)1753 854921 eton@gilbeygroup.com

