



LUNCH & EARLY EVENING SET MENU

2 Courses 26.50 | 3 Courses 35.00

Available Monday-Saturday Lunch 12pm-3pm

Sunday-Thursday ALL Evening

Early Evenings Friday & Saturday 6pm-7pm

These dishes are ALWAYS available individually and are priced as such below

STARTERS

PEA & WATERCRESS SOUP

Mario Costa Gorgonzola, pine nuts, seed bread
9.00

CHICKEN LIVER & PEDRO XIMÉNEZ PATÉ

butternut squash & cardamom relish, sourdough
11.95

SPRING ASPARAGUS & ARTICHOKE SALAD [V]

Balsamic heritage tomatoes
11.95

MAINS

SPRING ASPARAGUS & ARTICHOKE SALAD [V]

This salad includes **ONE** extra as part of the Set Menu

Please choose from one of these:

grilled halloumi **6.00**

honey & lemon chicken **6.50**

18.95

WILD MUSHROOM & TALEGGIO RISOTTO [V]

charred sweetcorn, smoked almonds

18.95

PAN-FRIED CHILLI GARLIC PRAWNS & SQUID

roasted Mediterranean vegetables, fries, aioli

17.50

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

Panko-crumbed fish of the day, crushed peas, tartar

17.50

SLOW-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE

honey-glazed carrots, buttered Savoy

18.95

PUDDINGS & CHEESE

STICKY TOFFEE PUDDING

butterscotch sauce, Cornish clotted cream

8.95

RED BERRY ETON MESS

8.95

DUO OF SORBETS | DUO OF ICE CREAMS

raspberry, citrus | salted caramel, vanilla

7.50

DUO OF BRITISH ARTISAN CHEESES

fruit chutney, celery, biscuits

Barkham Blue [V] | Pitchfork Organic Cheddar

10.50

LUNCH & DINNER MENU

STARTERS

[V] PEA & WATERCRESS SOUP **9.00**

Mario Costa Gorgonzola, pine nuts, seed bread

[V] MEDITERRANEAN VEGETABLE TERRINE **11.95**

lemon & olive oil-crushed celeriac, oyster mushrooms

WILD VENISON BRESAOLA, ROASTED FIGS & SHALLOTS **11.95**

spiced carrots, watercress, rosemary focaccia

SALT COD & PARMESAN PINWHEEL TART, CHORIZO CRISP **12.00**

caramelised onions, pickled courgettes, white Balsamic & olive oil

MAIN COURSE 19.00

LEMON & LIME-CURED CHALKSTREAM TROUT **13.00**

mooli rémoulade, golden raisin compote, nasturtiums, fennel toast

SEARED KING SCALLOPS & TEMPURA SQUID **16.50**

pea purée, pancetta shards, pea shoots

MAIN COURSE 29.00

MAINS

[V] ASPARAGUS, WILD GARLIC & SPINACH FILO 'CYLINDER' **18.95**

Ricotta, scallions & Pecorino, sweet red pepper coulis, virgin olive oil

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING **25.50**

wild mushroom & pancetta arancini, pea purée, mustard-pickled carrots

ROASTED FILLET OF FARMED SEA BASS **26.50**

samphire & purple sprouting broccoli, chive-crushed Jersey Royals

ROSEMARY-CRUSTED RUMP OF LAMB & MINI SHEPHERD'S PIE **28.50**

confit tomatoes & shallots, lilliput caper pesto, fondant potato

28 DAY DRY-AGED BRITISH RIB-EYE STEAK **33.00**

devil & green peppercorn sauce, hand-cut chips, onion rings, winter leaves

PUDDINGS

GILBEY'S LEMON TART, red berry coulis, vanilla ice cream **9.50**

CARAMELISED APPLE 'TATIN', hazelnut crumb, rum & raisin ice cream **9.50**

ELDERFLOWER PANNA COTTA, juniper-infused blueberries **9.50**

ruby chocolate & pistachio macaroon

Ice Creams: 1,2, 3 vanilla, salted caramel, rum & raisin **5.50 7.50 9.50**

Sorbets: 1,2, 3 citrus, raspberry, coconut **5.50 7.50 9.50**

AFFOGATO AL CAFFÈ: espresso coffee, vanilla ice cream, hazelnut biscotti **9.00**

Trio of British Artisan Cheeses: fruit chutney, celery, biscuits **14.50**

Barkham Blue, past cow [V], Baron Bigod, unpast cow, Pitchfork Organic Cheddar, past cow

SIDES & SAVOURIES

Parmesan, frisée & rocket salad **6.50** red pepper hummus & crispbreads roasted nuts lemon & garlic olives **4.50** breads & butter **2.75**

buttered Savoy Jersey Royals honey-glazed carrots creamed spinach mash fries **4.75** hand-cut chips **5.00**

Some of these dishes will contain certain allergens, nuts or traces of nuts. Please ask us for detailed allergen information.

A suggested service charge of 12.5% is added to the bill and is entirely voluntary.

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