



## 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 PATÉ

shallot compote, fresh figs, tomato focaccia  
**11.95**

#### ITALIAN ARTICHOKE & SWEET PEPPER SALAD [V]

Balsamic heritage tomatoes, quails' eggs  
hazelnuts, Pecorino shavings  
**12.50**

### MAINS

#### ITALIAN ARTICHOKE & SWEET PEPPER 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**

#### SUMMER STRAWBERRY 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 **12.00**

fresh figs, shallot compote, crisp Parmesan

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

caramelised onions, pickled courgettes, white Balsamic & olive oil

**MAIN COURSE 19.00**

#### SMOKED HAM HOCK, PISTACHIO & PEA ROULADE **12.50**

candy beetroot, tomato, gooseberry & rosemary chutney, watercress, cracklings

#### 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] MOROCCAN-SPICED CAULIFLOWER & GOAT CURD FILO PARCEL **19.95**

roasted aubergine, pomegranate, apricot & chickpea pilaf, mint yoghurt

#### 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, summer leaves

### PUDDINGS

#### GILBEY'S LEMON TART, raspberry 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 **9.50**

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

Balsamic, olive oil & focaccia **6.50** | red pepper hummus & crispbreads **5.50** | roasted nuts **5.50** | lemon & garlic olives **5.50** | breads & butter **3.50**

Parmesan, frisée & rocket salad **6.50** | buttered Savoy **4.75** | Jersey Royals **4.75** | honeyed carrots **4.75** | creamed spinach **4.75**

mash **4.75** | fries **4.75** | hand-cut chips **5.50**

**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.

**www.gilbeygroup.com** M-[152]-16.06.22-etn