



## LUNCH & DINNER MENU

### LUNCH

### & EARLY EVENING SET MENU

2 Courses 28.50 | 3 Courses 37.00

Monday-Saturday Lunch 12pm - 3pm

Sunday-Thursday ALL Evening

Early Evenings Friday & Saturday 6pm - 7pm

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

#### STARTERS

##### [V] CAULIFLOWER & LEEK SOUP

Brighton Blue cheese crumbles, crispy shallots seed bread

SERVED CHILLED OR HOT

10.00

##### SMOKED HADDOCK & GRUYÈRE FISHCAKE

celeriac, apple & chive rémoulade

crimson micro radish

12.50

##### CHICKEN LIVER PÂTÉ

red grape & red onion chutney, sourdough toast

12.50

#### MAINS

##### [V] AUTUMN MUSHROOM & PECORINO RISOTTO

charred sweetcorn, toasted pine nuts

20.95

##### GILBEY'S FISH & HAND-CUT CHIPS

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

19.95

##### THYME-ROASTED MERRYFIELD FARM DUCK LEG

crisp gnocchi, King oyster mushrooms

sweetcorn purée, vine tomatoes

21.95

#### PUDDINGS & CHEESE

##### STICKY TOFFEE PUDDING

butterscotch sauce, Cornish clotted cream

9.95

##### RED BERRY ETON MESS

strawberries, hibiscus meringue

9.95

##### DUO OF SORBETS

raspberry, citrus, kiwi

7.95

##### DUO OF ICE CREAMS

salted caramel, vanilla, chocolate chip

7.95

### SAVOURIES

Balsamic, olive oil, focaccia 6.50 aubergine & cumin hummus, crispbreads 5.50

roasted nuts 5.50 lemon & garlic olives 5.50 breads & butter 3.75

### STARTERS

##### [V] CAULIFLOWER & LEEK SOUP 10.00

Brighton Blue cheese crumbles, crispy shallots, seed bread

SERVED CHILLED OR HOT

##### [V] BOCCONCINI, ROASTED SQUASH & HERITAGE BEETROOT SALAD 12.50

smoked almonds, honey & harissa dressing, rosemary & sea salt focaccia

MAIN COURSE 21.95

##### SMOKED CHICKEN, PARMA HAM & PISTACHIO ROULADE 12.50

pickled shimeji mushrooms, bell pepper peperonata, toasted brioche

##### CHILLI, CITRUS & SOY-CURED SALMON 14.50

prawn & sushi rice nori roll, pickled cucumber, saffron tapioca crisps

##### SEARED KING SCALLOPS & TEMPURA SQUID 16.75

pea purée, chorizo & chilli crumbs, pea shoots

MAIN COURSE 29.00

### MAINS

##### [V] HEIRLOOM CHERRY TOMATO, SPINACH & SWEET PEPPER GNOCCHI 20.95

Parmesan & shallot cream, shavings

##### SMOKED HADDOCK & GRUYÈRE FISHCAKES & FRENCH FRIES 21.95

celeriac, apple & chive rémoulade, crimson micro radish

##### OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING 28.50

braised curly kale, sweet potato & caramelised apple terrine, roasted pancetta

##### ROAST FILLET OF NORTH ATLANTIC HAKE 30.50

crab, samphire & scallion risotto, parsley gremolata

##### ROSEMARY-MARINATED PAVÉ OF CORNISH LAMB 31.50

roasted, puréed & crisped rainbow beetroot, fondant potatoes, pea & mint jus

##### DRY-AGED 9oz BRITISH RUMP-CAP PICANHA STEAK 27.00

ADD: red wine sauce 3.50 green peppercorn sauce 3.50 hand-cut chips 5.95

Parmesan & rocket salad 7.50 hand-cut chips 5.95 French fries 5.50 SIDES

mash 5.50 creamed spinach 5.50 braised curly kale 5.50

### PUDDINGS

##### GILBEY'S LEMON TART, berry coulis, vanilla ice cream 9.95

PEACH, ALMOND & OREO BISCUIT CHEESECAKE, nectarine compote 9.95

DARK CHOCOLATE & HAZELNUT MILLE FEUILLE, green tea, mango gel 9.95

AFFOGATO AL CAFFÈ, espresso coffee, vanilla ice cream, hazelnut biscotti 9.95

Sorbets: 1, 2, 3 citrus, raspberry, kiwi 5.95 7.95 9.95

Ice Creams: 1, 2, 3 vanilla, salted caramel, chocolate chip 5.95 7.95 9.95

TRIO OF BRITISH ARTISAN CHEESES: fruit chutney, celery, biscuits 14.95

Westcombe aged Somerset Cheddar, unpast. cow Brighton Blue, past. cow Baron Bigod, [brie style] unpast. cow

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 and is entirely voluntary.

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