



LUNCH & DINNER MENU

SET MENU

LUNCH & EARLY EVENING

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] COCONUT CURRIED PARSNIP SOUP

cumin & coriander pesto, yoghurt, crispy onions
seed bread

10.00

[V] STILTON, POACHED PEAR & MEDJOL DATE SALAD

radicchio & frisée, croûtons

12.50

DUCK LIVER PATÉ

clementine, mustard seed & rosemary chutney
toasted sourdough

12.50

MAINS

[V] PEA, LEEK & TALEGGIO ARANCINI

sweet Romano pepper purée, mint oil
rocket & Parmesan salad

21.95

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

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

19.95

BRAISED SHIN OF BEEF & GUINNESS CASSEROLE

Irish colcannon, glazed carrots, smoked bacon

21.95

PUDDINGS & CHEESE

STICKY TOFFEE PUDDING

butterscotch sauce, Cornish clotted cream

9.95

CANADIAN MAPLE SYRUP CRÈME BRÛLÉE

almond honeycomb brittle

9.95

DUO OF SORBETS citrus, raspberry coconut

DUO OF ICE CREAMS vanilla, salted caramel, chocolate

7.95

DUO OF BRITISH ARTISAN CHEESES

fruit chutney, celery, biscuits

Brighton Blue [V] Westcombe Somerset Cheddar

10.50

SAVOURIES

Balsamic, olive oil, focaccia **6.50** beetroot & horseradish hummus, crispbreads **5.50**
roasted nuts **5.50** lemon & garlic olives **5.50** breads & butter **3.75**

STARTERS

[V] COCONUT CURRIED PARSNIP SOUP **10.00**

cumin & coriander pesto, yoghurt, crispy onions, seed bread

[V] PEA, LEEK & TALEGGIO ARANCINI **12.50**

sweet Romano pepper purée, mint oil

CHICKEN, PISTACHIO & MUSHROOM ROULADE **12.50**

porcini aioli, thyme-pickled cucumber, toast

SMOKED HADDOCK, PRAWN & MELTING CHEDDAR FISHCAKE **12.50**

mixed radish, apple & chive rémoulade, crimson micro radish

MAIN COURSE WITH FRIES 22.50

SHETLAND MUSSELS STEAMED WITH CIDER, LEEKS & CLOTTED CREAM **13.50**

crusty bread

MAIN COURSE WITH FRIES 23.50

DILL-CURED SALMON, CORNISH CRAB & CAPER MAYONNAISE **14.50**

citrus & star anise fennel, sweetcorn blinis

MAINS

[V] CRISP GNOCCHI & ITALIAN ROASTED VEGETABLES **21.95**

tomato & basil sauce, whipped ricotta, smoked almonds

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING **30.50**

chilli & hazelnut cabbage, carrots & parsley, pommes boulangère, Calvados sauce

PANCETTA-WRAPPED FILLETS OF CORNISH LEMON SOLE **30.50**

shrimp, artichoke & lemon linguine, white wine sauce

ROSEMARY-CRUSTED RUMP OF LAMB **31.50**

spinach, herb & pinenut 'cassoulet vert', roasted baby carrots & vine tomatoes

28 DAY DRY-AGED 9oz BRITISH RUMP-CAP PICANHA STEAK **26.50**

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

SIDES

glazed carrots chilli & hazelnut cabbage creamed spinach **5.50**

creamy mash **4.95** fries **4.95** hand-cut chips **5.95** Parmesan & rocket salad **7.50**

PUDDINGS

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

CLASSIC ESPRESSO COFFEE TIRAMISÙ, Amaretto Morello cherries **9.95**

DARK CHOCOLATE MARQUISE, passion fruit mousse, coconut sorbet, tuile **9.95**

Sorbets: 1, 2, 3 citrus, raspberry, coconut 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 **14.50**

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

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