



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] MUSHROOM & WHITE ONION SOUP
wild garlic, crème fraîche, pickled walnut, seed bread
10.00

[V] BEENLEIGH BLUE, PEAR & HAZELNUT SALAD
curly endive & chicory, hazelnut oil dressing
A Roquefort-style cheese, pasteurised, organic and vegetarian. Strong full-flavoured Devon ewe's Blue with a crumbly texture and powerful salty finish. Award winning
12.50

SMOKED HAM HOCK TERRINE
honey-glazed apple, piccalilli purée, toast
12.50

MAINS

[V] PEA, SPINACH, LEEK & TALEGGIO CHEESE RISOTTO
sweet Romano peppers, Parmesan, pine nuts
21.95

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS
Panko-crumbed haddock, crushed peas, tartare sauce
19.95

THYME-MARINATED CHICKEN BREAST & CRISP SKIN
linguine & vegetable strands
Nduja, olive oil & lemon zest emulsion
21.95

PUDDINGS & CHEESE

STICKY TOFFEE PUDDING
butterscotch sauce, Cornish clotted cream
9.95

VANILLA CRÈME BRÛLÉE
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 aged Somerset Cheddar
10.50

SAVOURIES

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

STARTERS

[V] MUSHROOM & WHITE ONION SOUP **10.00**
wild garlic, crème fraîche, pickled walnut, seed bread

[V] PEA, LEEK & TALEGGIO CHEESE ARANCINI **12.50**
Romano pepper peperonata

CHICKEN LIVER PÂTÉ & CRISP SKIN **12.50**
clementine, mustard seed & rosemary chutney, rhubarb compote, toast

HOT TEA-SMOKED SALMON & PARSLEY FISHCAKES **13.50**
celeriac, spring onion & horseradish slaw

MAIN COURSE WITH FRIES **22.50**
DILL-CURED SALMON, CORNISH CRAB & CAPER MAYONNAISE **14.50**
citrus & star anise fennel, sweetcorn blinis

SEARED SCALLOPS & CURRIED TEMPURA SQUID **18.75**
Jerusalem artichoke purée & crisps, micro rocket cress
MAIN COURSE **34.50**

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**
broad bean & scallion purée, polenta chips, roasted red onions, red wine reduction

FILLET OF NORTH ATLANTIC COD **30.50**
Wye Valley asparagus, wild garlic & orzo pasta 'risotto', chorizo crisps

ROSEMARY-CRUSTED RUMP OF WEST COUNTRY LAMB **31.50**
glazed shallots, roasted cauliflower two ways, smashed crisp new potatoes

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

roasted cauliflower & almonds vegetable strands creamed spinach **5.50**
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**

APPLE TARTE TATIN, Calvados golden raisins, salted caramel ice cream **9.95**

WHITE & DARK CHOCOLATE BROWNIE & PANNA COTTA **9.95**
Italian hibiscus meringue, lemon-salted almonds

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