



LUNCH & DINNER MENU

SET MENU

LUNCH & EARLY EVENING

2 Courses 28.50 | 3 Courses 37.00

Tuesday - Saturday Lunch 12pm - 3pm

Monday - Thursday ALL Evening

Early Evenings Friday & Saturday 6pm - 7pm

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

STARTERS

[V] PEA & WATERCRESS SOUP

mint oil, crème fraîche, sweet & salty walnuts
seed bread

10.00

[V] HERBED GOAT'S CHEESE, HAZELNUT & RAINBOW RADISH SALAD

red grape compote

12.50

SMOKED HAM HOCK TERRINE

marinated shimeji mushrooms, piccalilli purée
toast

12.50

MAINS

[V] RISOTTO PRIMAVERA:

ENGLISH ASPARAGUS, BROAD BEANS & PEAS
Parmesan, pine nuts & marjoram crisp

21.95

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

panko-crumbed haddock, crushed peas, tartare sauce

19.95

MERRIFIELD FARM FREE-RANGE DUCK LEG

TOULOUSE SAUSAGE & WHITE BEAN CASSOULET
marinated Romano red peppers & red onions

22.95

PUDDINGS & CHEESE

STICKY TOFFEE PUDDING

butterscotch sauce, Cornish clotted cream

9.95

LAVENDER-ROASTED STRAWBERRY ETON MESS

fresh strawberries, lavender meringue

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

mixed nuts **6.50** roasted red onion & cumin hummus, sourdough crackers **5.75**
Balsamic, olive oil, focaccia **6.50** lemon & garlic olives **5.50** mixed breads **3.75**

STARTERS

[V] PEA & WATERCRESS SOUP **10.00**

mint oil, crème fraîche, sweet & salty walnuts, seed bread

[V] TOMATO, PECORINO ROMANO & HERB CHEESECAKE **12.50**

English asparagus & mangetout salsa, Pecorino & chilli tuile

CHICKEN LIVER PÂTÉ & CRISP SKIN **12.50**

gooseberry & rosemary chutney, toasted brioche

PRAWN, SMOKED HADDOCK & PARSLEY FISHCAKE **13.50**

beetroot carpaccio, green curry aioli

MAIN COURSE WITH FRIES **22.50**

SEVILLE ORANGE GIN-CURED SALMON **14.50**

lettuce seaweed, citrus-marinated courgettes, wholemeal croûte

SEARED SCALLOPS & TEMPURA SQUID **18.75**

Tuscan cannellini bean purée, lemon & parsley gremolata, pancetta shard

MAINS

[V] GIROLLES, AUBERGINE & SPINACH OPEN LASAGNE **21.95**

chickpeas, lemon & cherry tomatoes, Provolone cheese sauce

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

pea purée, polenta chips, roasted heritage carrots

FILLET OF NORTH ATLANTIC COD **30.50**

marsh samphire, parsley buttered Jersey Royals, chorizo crisps

ROSEMARY-CRUSTED RUMP OF WEST COUNTRY LAMB **32.50**

glazed shallots, roasted cauliflower two ways, crisp smashed 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 **5.50** heritage carrots **5.50** 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, [bric 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