



## LUNCH & DINNER MENU

### SUMMER SET MENU LUNCH & EVENING

2 Courses 29.50 | 3 Courses 39.00

Tuesday - Saturday Lunch 12pm - 3pm  
Monday - Saturday ALL Evening

These dishes from the Set Menu  
are also available individually  
and are priced as such below

#### STARTERS

**[V]** ROASTED RED PEPPER & TOMATO SOUP  
basil oil, crème fraîche, smoked almonds, seed bread  
served hot or chilled  
**10.00**

**[V]** GOAT'S CHEESE, HAZELNUT & RADISH SALAD  
red grape compote  
**12.50**

DUCK LIVER PÂTÉ & CRISP SKIN  
gooseberry & rosemary chutney, toasted brioche  
**12.50**

#### MAINS

**[V]** MINI-MOZZARELLA, PEA & COURGETTE RISOTTO  
pine nuts, Parmesan & marjoram crisp  
**21.95**

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS  
panko-crumbed haddock, crushed peas, tartare sauce  
**21.95**

LEMON THYME-ROASTED SUPRÊME OF CHICKEN  
tomato, artichoke & white bean salad  
Feta & lemon dressing  
**22.95**

#### PUDDINGS & CHEESE

SUMMER BERRY ETON MESS, hibiscus meringues  
**9.95**

DUO OF SORBETS  
citrus, raspberry, watermelon  
**7.95**

DUO OF ICE CREAMS  
vanilla, salted caramel, chocolate chip, peach  
**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]** ROASTED RED PEPPER & TOMATO SOUP **10.00**  
served hot or chilled

basil oil, crème fraîche, crushed smoked almonds, seed bread

**[V]** MINI-MOZZARELLA, PEA & COURGETTE RISOTTO **12.50**  
pine nuts, Parmesan & marjoram crisp

SMOKED FISH, PRAWN & CHIVE FISHCAKE **13.50**  
shaved fennel & radish salad, green curry aioli  
MAIN COURSE WITH FRIES **22.50**

MARINATED CORNISH MACKEREL FILLET & SMOKED MACKEREL RILLETTE **13.50**  
pink pepper-pickled peppers & red onions, wholemeal toast

SEARED SCALLOPS & TEMPURA SQUID **18.75**  
Tuscan cannellini purée, lemon & parsley gremolata, pancetta shard  
MAIN COURSE **35.50**

#### MAINS

**[V]** GIROLLES, AUBERGINE & SPINACH OPEN LASAGNE **21.95**  
chickpeas, lemon & cherry tomatoes, Provolone cheese sauce

PAN-FRIED FILLET OF SEA BASS **30.50**  
preserved lemon & marsh samphire quinoa, tomato & caper relish

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING **31.50**  
roasted cauliflower, crisp new potatoes, shallot & red wine sauce

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 chunky chips **5.95**

#### SIDES

hand-cut chunky chips **5.95** skin-on fries **5.50** creamy mash **5.50**  
buttered peas & courgettes **5.50** creamed spinach **5.50**  
roasted cauliflower & almonds **5.50** Parmesan & rocket salad **7.75**

#### PUDDINGS

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream **9.95**

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

CHOCOLATE DÉLICE, peach ice cream & compote, almond honeycomb **10.95**

Sorbets: citrus, raspberry, watermelon **5.95** **7.95** **9.95**  
Ice Creams: vanilla, salted caramel, chocolate chip, peach **5.95** **7.95** **9.95**

TRIO OF BRITISH ARTISAN CHEESES: fruit chutney, celery, biscuits **14.50**  
**[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](http://www.gilbeygroup.com)

M-[192]-30.07.24-August Menu