



## LUNCH & DINNER MENU

### SET MENU

#### LUNCH & EVENING

2 Courses 29.50 | 3 Courses 39.00

Tuesday - Saturday Lunch 12pm - 3pm

Monday - Sunday ALL Evening

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

#### STARTERS

[V] ROASTED BUTTERNUT SQUASH & CUMIN SOUP  
lime & coconut milk, coconut flakes, seed bread

10.00

[V] STILTON, CARAMELISED APPLE & PEAR SALAD  
salted hazelnuts, apple cider vinaigrette

12.50

DUCK LIVER PÂTÉ & CRISP SKIN  
fig & apricot jam, toasted brioche

12.50

#### MAINS

[V] WILD MUSHROOM & THYME RISOTTO  
charred sweetcorn, Pecorino Romano crisp

21.95

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

21.95

CHICKEN, LEEK & PANCETTA 'COTTAGE PIE'  
black pepper & Parmesan mash  
sautéed julienne vegetables

22.95

#### PUDDINGS & CHEESE

RED BERRY ETON MESS  
hibiscus meringues

9.95

DUO OF SORBETS citrus, raspberry, watermelon

7.95

DUO OF ICE CREAMS vanilla, salted caramel, chocolate

7.95

DUO OF ENGLISH ARTISAN CHEESES  
fruit chutney, celery, biscuits

Brighton Blue [V] Westcombe aged Somerset Cheddar

10.50

#### SAVOURIES

mixed nuts 6.50 red pepper & chilli hummus, sourdough crackers 5.75  
Balsamic, olive oil, focaccia 6.50 lemon & garlic olives 5.50 mixed breads 3.75

#### STARTERS

[V] ROASTED BUTTERNUT SQUASH & CUMIN SOUP 10.00  
lime & coconut milk, coconut flakes, seed bread

[V] SUN-DRIED TOMATO & GOAT'S GOUDA CHEESECAKE 12.50  
runner bean & lemon salsa, smoked paprika crisp

GUINEA FOWL & PARMA HAM ROULADE 12.50  
marinated shimeji mushrooms, mustard & herb mayonnaise, focaccia

NORTH ATLANTIC COD, SCALLION & PARSLEY FISHCAKE 13.50  
Cornish crab & caper tartare, rocket leaves

MAIN COURSE WITH FRIES 22.50

CITRUS-CURED LOCH DUART SALMON 13.50  
celeriac & dill crème fraîche, pickled cucumber, wholemeal toast

PAN-SEARED SCALLOPS & BABY SQUID 18.75  
pea purée, black pudding crumble, pea shoots

MAIN COURSE 35.50

#### MAINS

PAN-FRIED FILLET OF SEA BASS 30.50  
marsh samphire, spinach & tricolour quinoa, lemon & saffron cream sauce

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING 31.50  
charred sweetheart cabbage, apple, walnut & potato terrine, Calvados sauce

ROAST BREAST OF MERRIFIELD DUCK 33.50  
roasted rainbow beetroots, fondant potato, caramelised pear

28 DAY DRY-AGED 8oz BRITISH SIRLOIN STEAK 30.25

ADD herb & garlic butter 3.75 red wine sauce 3.75 green peppercorn sauce 3.75

hand-cut chips 5.95 skin-on fries 5.50 creamy mashed potato 5.50 SIDES

charred sweetheart cabbage 5.50 sautéed julienne vegetables 5.50

creamed spinach 5.50 Parmesan & rocket salad 7.75

#### PUDDINGS

PLUM & ALMOND CRÈME BRÛLÉE, soft Amaretti biscuits 9.95

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

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream 9.95

CHOCOLATE DÉLICE, peach ice cream & compote, crunchy 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 ENGLISH 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.

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