



## 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 CELERIAC & APPLE SOUP  
honey cream, crispy shallots, seed bread  
**10.00**

[V] STILTON & CARAMELISED 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

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

DUO OF SORBETS citrus, raspberry, coconut  
**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** sun-dried tomato & basil hummus, sourdough crackers **5.75**  
Balsamic, olive oil, focaccia **6.50** lemon & garlic olives **5.50** mixed breads **3.75**

#### STARTERS

[V] ROASTED CELERIAC & APPLE SOUP **10.00**  
honey cream, crispy shallots, seed bread

[V] JERUSALEM ARTICHOKE & WINCHESTER CHEESE PANNA COTTA **12.50**  
beetroot & artichoke chips

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

SMOKED FISH, SPRING ONION & PARSLEY FISHCAKE **13.50**  
spinach mousse, dill & lemon aioli

MAIN COURSE WITH FRIES **22.50**

CITRUS-CURED LOCH DUART SALMON **13.50**  
tian of brown & white Cornish crab, pickled cucumber, wholemeal toast

SEARED SCALLOPS & TEMPURA SQUID **19.75**  
roasted & puréed cauliflower, chorizo crumble

MAIN COURSE **35.50**

#### MAINS

[V] MOZZARELLA & PARMESAN CROQUETTES & SICILIAN CAPONATA **21.95**  
aubergines, tomatoes, sweet peppers & celery, olive & pinenut pesto, crisp capers

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**  
rosemary-roasted heritage carrots, crispy smashed potatoes, orange glaze

28 DAY DRY-AGED 8oz BRITISH SIRLOIN STEAK **32.25**

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

VANILLA CRÈME BRÛLÉE, lychee conserve, honeycomb crunch **9.95**

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

CHOCOLATE DÉLICE, coconut sorbet, mango compote, coconut flakes **10.95**

Sorbets: citrus, raspberry, coconut **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. [www.gilbeygroup.com](http://www.gilbeygroup.com) M-[195]-25.10.24