



LUNCH & DINNER MENU

SAVOURIES

Balsamic, olive oil, focaccia **6.50** | lemon & garlic olives **5.50** | breads **3.75** | mixed nuts **6.50** | sun-dried tomato & basil hummus, crackers **5.75**

STARTERS

[V] CLASSIC FRENCH ONION SOUP **10.00**
melted Gruyère croûtons

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

SMOKED HAM HOCK, PORK & PISTACHIO TERRINE **12.50**
piccalilli purée, toasted sourdough

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**
brown & white Cornish crab, pickled cucumber, wholemeal toast

SEARED SCALLOPS & TEMPURA SQUID **19.75**
roasted & puréed cauliflower, chorizo crumbles
MAIN COURSE 35.50

MAINS

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

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

NORTH ATLANTIC COD IN A MILDLY CURRIED SHRIMP & COCONUT BROTH **33.50**
Basmati, wild rice & roasted cashews, vine-roasted tomatoes

ROAST BREAST OF MERRIFIELD DUCK **33.50**
sesame-roasted heritage carrots, crispy smashed potatoes, orange glaze

28 DAY DRY-AGED 8oz BRITISH SIRLOIN STEAK **33.50**

ADD herb & garlic butter **2.50** | red wine sauce **3.50** | green peppercorn sauce **3.25**

hand-cut chips **5.95** | skin-on fries **5.50** | creamy mashed potato **5.50** **SIDES**
charred sweetheart cabbage **5.50** | sesame-roasted heritage carrots **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 M-[197]-22.11.24

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] CLASSIC FRENCH ONION SOUP
melted Gruyère croûtons
10.00

[V] STILTON, CARAMELISED APPLE & DATE SALAD
salted hazelnuts, apple cider vinaigrette
starter 12.50 | main 20.50

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

SLOW-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE
sesame-roasted carrots, creamed cabbage
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