



Tuesday ~ Saturday Lunch Menu

SAVOURIES *lemon & garlic olives 6.50 roasted Romano peppers & red onion hummus, crackers 5.50*
mixed breads 3.75 balsamic, olive oil, focaccia 6.50 roasted nuts 6.50 **STARTERS**
VEGETARIAN **& SMALL PLATES | MAINS**

PARMESAN & ROCKET SALAD, honey & mustard vinaigrette	9.00	
ROAST JERUSALEM ARTICHOKE & ONION SOUP, melted Gruyère & sage mini croûtons	10.00	
GOAT'S CHEESE, STICKY FIGS, CHICORY & CHERVIL SALAD, smoked almonds, yuzu & honey dressing	12.50	18.50
MUSHROOM, BULGUR & BUCKWHEAT 'RISOTTO', porcini cream, King mushrooms, Parmesan crisps	12.50	21.95
SPINACH, ARTICHOKE & PECORINO ARANCINI, roasted tomatoes & Romano peppers, black garlic shavings	12.50	21.95

FISH & SEAFOOD

BETROOT-CURED GRAVADLAX, shaved fennel & preserved lemons, wholemeal toast	12.50	
SMOKED SALMON PÂTÉ, baby gem, rocket & micro cress salad, wholemeal toast	12.50	18.50
SMOKED FISH, SCALLIONS & CHEDDAR FISHCAKE/S, root vegetable rémoulade, radicchio & pea shoots	13.50	22.50
		<i>main course with fries</i>
GILBEY'S FISH & CHIPS, panko-crumbed haddock, hand-cut chips, crushed peas, tartare sauce		21.95

MEAT

DUCK LIVER PARFAIT & CRISP SKIN, Seville orange & date chutney, sourdough toast	12.50	
CHICKEN & HAM HOCK TERRINE, MARINATED SHIMEJI MUSHROOMS, tarragon mayonnaise, sourdough toast	12.50	
BUTLERS FREE-RANGE BLYTHBURGH PORK SAUSAGE/S, creamy pea & leek mash, red wine gravy	12.50	18.50
RED WINE-BRAISED BEEF CHEEKS, cauliflower & mustard mash, roasted cauliflower, glazed carrots		22.95
28 DAY DRY-AGED 5oz BRITISH FLAT-IRON STEAK <i>cooked medium rare</i>		15.95

SAUCES *thyme & garlic butter 2.50 red wine sauce 3.50 peppercorn sauce 3.25 tarragon mayonnaise 2.50*
SIDES *fries 5.50 mash 5.50 glazed carrots 5.50 peas & tenderstems 5.50 hand-cut chips 5.95 salad leaves 5.50*

PUDDINGS | CHEESE

GILBEY'S LEMON TART, berry coulis, vanilla ice cream	9.95	
STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream	9.95	
BAKED POLISH CHEESECAKE, forced rhubarb, vanilla crème Anglaise, caramel shards	9.95	
BAILEYS & MASCARPONE TIRAMISU, candied walnuts, espresso & chocolate sauce	10.95	
<i>Sorbets</i> 1, 2, 3 citrus, raspberry, coconut	5.95	7.95 9.75
<i>Ice creams</i> 1, 2, 3 vanilla, salted caramel, chocolate chip	5.95	7.95 9.75
DUO OR TRIO OF ENGLISH ARTISAN CHEESES, chutney, celery, biscuits	10.50	14.50
<i>Brighton Blue, past. cow [V] Bath Soft Organic [brie style] unpast. cow Keen's Extra Mature Cheddar, past. cow</i>		

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



Lunch Set Menu

Available Tuesday - Saturday

2 COURSES £21.00 | 3 COURSES £28.00

SAMPLE

Starters

[V] ROAST JERUSALEM ARTICHOKE & ONION SOUP
melted Gruyère & sage mini croûtons

DUCK LIVER PARFAIT
Seville orange & date chutney, toasted sourdough

Mains

BUTLERS FREE-RANGE BLYTHBURGH PORK SAUSAGES
creamy pea & leek mash, red wine gravy

SMOKED FISH, SCALLIONS & CHEDDAR FISHCAKES
root vegetable rémoulade, radicchio & pea shoots

Pudding | Cheese

STICKY TOFFEE PUDDING
butterscotch sauce, Cornish clotted cream

KEEN'S EXTRA MATURE SOMERSET CHEDDAR
fruit chutney, celery & biscuits

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