

Gilbey's

Party Menu A ~ 3 Courses £44.50

CAULIFLOWER & LEEK SOUP [V]

Brighton Blue cheese crumbles, crispy shallots, seed bread

SMOKED HADDOCK & GRUYÈRE FISHCAKE

celeriac, apple & chive rémoulade, crimson micro radish

CHICKEN LIVER PÂTÉ

red grape & red onion chutney, sourdough toast



AUTUMN MUSHROOM & PECORINO RISOTTO [V]

charred sweetcorn, toasted pine nuts

ROAST FILLET OF NORTH ATLANTIC HAKE

samphire, sweet pepper & spring onion risotto, parsley gremolata

THYME-ROASTED MERRYFIELD FARM DUCK LEG

crisp gnocchi, King oyster mushrooms, sweetcorn purée, vine tomatoes



GILBEY'S LEMON TART

berry coulis, vanilla ice cream

STICKY TOFFEE PUDDING

butterscotch sauce, Cornish clotted cream

RED BERRY ETON MESS

strawberries, hibiscus meringue

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits

Brighton Blue, past. cow [V] **Westcombe aged Somerset Cheddar**, unpast. cow

SAVOURIES | SIDES

aubergine & cumin hummus & crispbreads 5.50 roasted nuts 5.50 garlic & lemon olives 5.50 bread & butter 3.75
French fries 5.50 braised curly kale 5.50 mash 5.50 creamed spinach 5.50 hand-cut chips 5.95
teas/infusions | coffee & petits fours 3.95

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. This is distributed to the staff and is entirely voluntary.

www.gilbeygroup.com +44(0)1753 854921 eton@gilbeygroup.com

M-PMA-[174]-15.09.23-Etn

Gilbey's

Party Menu B ~ 3 Courses £52.50

CAULIFLOWER & LEEK SOUP [V]

Brighton Blue cheese crumbles, crispy shallots, seed bread

BOCCONCINI, ROASTED SQUASH & HERITAGE BEETROOT SALAD [V]

smoked almonds, honey & harissa dressing, rosemary & sea salt focaccia

CHILLI, CITRUS & SOY-CURED SALMON

prawns & sushi rice nori roll, pickled cucumber, saffron tapioca crisps

SMOKED CHICKEN, PARMA HAM & PISTACHIO ROULADE

pickled shimeji mushrooms, bell pepper peperonata, rosemary focaccia



HEIRLOOM CHERRY TOMATO, SPINACH & SWEET PEPPER GNOCCHI [V]

Parmesan & shallot cream, shavings

ROAST FILLET OF NORTH ATLANTIC HAKE

crab, samphire & spring onion risotto, parsley gremolata

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING

braised curly kale, sweet potato & caramelised apple terrine, roasted pancetta

ROSEMARY-MARINATED PAVÉ OF CORNISH LAMB

roasted, puréed & crisped rainbow beetroot, saffron fondant potatoes, pea & mint jus

OPTIONAL EXTRA MAIN COURSE – SUPPLEMENT £5.50

DRY-AGED 9oz BRITISH RUMP-CAP PICANHA STEAK

red wine sauce & green peppercorn sauce, hand-cut chips

COOKED MEDIUM RARE



GILBEY'S LEMON TART

berry coulis, vanilla ice cream

PEACH, ALMOND & OREO BISCUIT CHEESECAKE

nectarine compote

DARK CHOCOLATE & HAZELNUT MILLE-FEUILLE

green tea, mango gel, caramel tuile

TRIO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits

Brighton Blue, past. cow [V] Baron Bigod [Brie style] unpast. cow Westcombe aged Somerset Cheddar, unpast. cow

SAVOURIES | SIDES

aubergine & cumin hummus & crispbreads 5.50 roasted nuts 5.50 garlic & lemon olives 5.50 bread & butter 3.75

French fries 5.50 braised curly kale 5.50 mash 5.50 creamed spinach 5.50 hand-cut chips 5.95

teas/infusions | coffee & petits fours 3.95

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. This is distributed to the staff and is entirely voluntary.

www.gilbeygroup.com +44(0)1753 854921 eton@gilbeygroup.com

M-PMB-[174]-15.09.23-Etn