

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

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