



## SUNDAY SET LUNCH MENU

2 Courses £28.50 3 Courses £38.00

### STARTERS

ROASTED RED PEPPER & TOMATO SOUP [V]

basil crème fraîche, pine nuts, tomato focaccia croûte

MUSTARD & DILL-CURED LOCH DUART SALMON

mooli rémoulade, pickled cucumber, nasturtiums, toast

CHICKEN LIVER PÂTÉ

shallot compote, fresh figs, toasted rye bread

ITALIAN ARTICHOKE & TOMATO SALAD [V]

quails' eggs, hazelnuts, Pecorino shavings

SMOKED HAM HOCK, PISTACHIO & PEA ROULADE

candy beetroot, tomato, gooseberry & rosemary chutney, watercress, cracklings

### MAINS

MOROCCAN-SPICED CAULIFLOWER & GOAT CURD FILO PARCEL [V]

Roasted aubergine, pomegranate, apricot & chickpea pilaf, mint yoghurt

PAN-FRIED CHICKEN SUPRÊME

fondant potato, ratatouille

ROASTED FILLET OF FARMED SEA BASS

samphire & purple sprouting broccoli, chive-crushed Jersey Royals

ROAST BELLY OF OUTDOOR-REARED SUFFOLK PORK & CRACKLING

roast potatoes, seasonal vegetables, apple sauce

ROAST RUMP LOIN OF BRITISH BEEF & YORKSHIRE PUDDING

roast potatoes, seasonal vegetables, horseradish sauce

### PUDDINGS

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream

CARAMELISED APPLE 'TATIN', hazelnut crumb, rum & raisin ice cream

SUMMER BERRY & VANILLA ETON MESS

AFFOGATO AL CAFFÈ: espresso coffee, vanilla ice cream, hazelnut biscotti

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

Pitchfork Somerset organic Cheddar, past. cow    Barkham Blue, past. cow [V]    Baron Bigod, unpast. cow

### SIDES & SAVOURIES

Parmesan, frisée & rocket salad **6.50**    red pepper hummus & crispbreads    roasted nuts    lemon & garlic olives **4.50**    breads & butter **2.75**

Spring cabbage    roast potatoes    creamed spinach    mash **4.75**    hand-cut chips **5.75**

*Some of these dishes will contain certain allergens, nuts or traces of nuts. Please ask us for detailed allergen information.*

A suggested service charge of 12.5% is added to the bill. This is distributed to the staff and is entirely voluntary.

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