



**SAMPLE**

## SUNDAY SET LUNCH MENU

**SAMPLE**

**2 Courses £33.50    3 Courses £43.50**

**SAVOURIES** Balsamic, olive oil & focaccia **6.50** beetroot & horseradish hummus, crispbreads **5.50**  
roasted nuts **5.50** lemon & garlic olives **5.50** breads & butter **3.75**

### STARTERS ★

MUSHROOM & WHITE ONION SOUP [V]

wild garlic, crème fraîche, pickled walnut, seed bread

PEA LEEK & TALEGGIO ARANCINI [V]

sweet Romano peperonata, toasted pine nuts

SMOKED HAM HOCK TERRINE

honey-glazed apple, piccalilli purée, toast

HOT TEA-SMOKED SALMON & PARSLEY FISHCAKE

celeriac, chive & horseradish slaw

CHICKEN, PISTACHIO & MUSHROOM ROULADE

porcini aioli, thyme-pickled cucumber, toast

### MAINS ★

PEA, LEEK, TALEGGIO & PARMESAN RISOTTO [V]

sweet Romano peppers, toasted pine nuts

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

Panko-crumbed haddock, crushed peas, tartare

PAN-SEARED CHICKEN BREAST

broad bean & scallion purée, polenta chips, roasted red onions, red wine reduction

ROAST BELLY OF OUTDOOR-REARED SUFFOLK PORK & CRACKLING, apple sauce

roast potatoes, glazed carrots, Savoy cabbage, creamy leeks & peas, red wine gravy

ROAST RUMP LOIN OF BRITISH BEEF & YORKSHIRE PUDDING, horseradish sauce

roast potatoes, glazed carrots, Savoy cabbage, creamy leeks & peas, red wine gravy

**SIDES 5.50** creamy mash Savoy cabbage glazed carrots creamy leeks & peas fries chunky chips  
Parmesan & rocket salad **7.50**

### PUDDINGS ★

CLASSIC ESPRESSO COFFEE TIRAMISÙ, Amaretto Morello cherries

MIXED BERRY ETON MESS, hibiscus meringue

VANILLA CRÈME BRÛLÉE, almond honeycomb brittle

GILBEY'S LEMON TART, berry coulis, vanilla ice cream

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

Brighton Blue, pasteurised cow's milk, Sussex [V]

*Melt-in-the-mouth rich blue cheese with a buttery smooth texture. Award winning.*

Westcombe Cheddar, unpasteurised cow's milk, East Somerset

*Crafted by hand, cloth-bound and aged 12-18 months. Long-lasting flavour with subtle hints of hazelnut, caramel and citrus.*

*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-[185]-24.03.24**