



## SUNDAY LUNCH SET MENU

2 Courses £35.00 3 Courses £45.00

**SAVOURIES** Balsamic, olive oil & focaccia red onion & cumin hummus, sourdough crackers  
roasted nuts lemon & garlic olives breads & butter

### STARTERS

**PEA & WATERCRESS SOUP [V]**

mint oil, crème fraîche, sweet & salty walnuts, crusty bread

**SMOKED HAM HOCK TERRINE**

marinated shimeji mushrooms, piccalilli purée, toast

**DUCK LIVER PÂTÉ**

gooseberry & rosemary chutney, sourdough

**PRAWN, SMOKED HADDOCK & PARSLEY FISHCAKE**

beetroot carpaccio, green curry aioli

**HERBED GOAT'S CHEESE, HAZELNUT & RAINBOW RADISH SALAD [V]**

red grape compote

### MAINS

**RISOTTO PRIMAVERA: ENGLISH ASPARAGUS, BROAD BEANS & PEAS [V]**

Parmesan, pine nuts & marjoram crisp

**GILBEY'S FISH & HAND-CUT CHUNKY CHIPS**

panko-crumbed haddock, crushed peas, tartare sauce

**MERRIFIELD FARM FREE-RANGE DUCK LEG, TOULOUSE SAUSAGE & WHITE BEAN CASSOULET**

marinated Romano red peppers, & red onions

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

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

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

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

### SIDES 5.50

creamy mash honey-glazed carrots creamy Savoy cabbage & leeks hand-cut chips fries

### PUDDINGS

**STICKY TOFFEE PUDDING**, butterscotch sauce, Cornish clotted cream

**APPLE TARTE TATIN**, Calvados golden raisins, salted caramel ice cream

**LIGHT & DARK CHOCOLATE BROWNIE & PANNACOTTA**, Italian hibiscus meringue, lemon salted almonds

**LAVENDER-ROASTED STRAWBERRY ETON MESS**, fresh strawberries, lavender meringue

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

**Brighton Blue**, organic 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.

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