



SUNDAY LUNCH SET MENU

2 Courses £33.50 | 3 Courses £43.50

SAVOURIES Balsamic, olive oil & focaccia 6.50 red onion & cumin hummus, sourdough crackers 5.75
roasted nuts 6.50 lemon & garlic olives 5.50 breads & butter 3.75

STARTERS

PEA & WATERCRESS SOUP [V]

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

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

red grape compote

DUCK LIVER PÂTÉ & CRISP SKIN

gooseberry & rosemary chutney, toasted brioche

PRAWN, SMOKED HADDOCK & PARSLEY FISHCAKE

beetroot carpaccio, green curry aioli

SMOKED HAM HOCK TERRINE

marinated shimeji mushrooms, piccalilli purée, toast

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

PAN-SEARED BREAST OF CORN-FED CHICKEN

lemon & cherry tomato-braised chickpeas & spinach

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 honey-glazed carrots buttered cabbage creamy leeks & peas fries
hand-cut chips Parmesan & rocket salad

PUDDINGS

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream

APPLE TARTE TATIN, Calvados golden raisins, salted caramel ice cream 45

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

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

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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M-[188]-10.05.24