



SAMPLE **SUNDAY LUNCH SET MENU** SAMPLE

2 Courses £35.00 | 3 Courses £45.00

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

STARTERS

[V] ROASTED BUTTERNUT SQUASH & CUMIN SOUP
lime & coconut milk, coconut flakes, seed bread

[V] SUN-DRIED TOMATO & GOAT'S GOUDA CHEESECAKE
runner bean & lemon salsa, smoked paprika crisp

CITRUS-CURED LOCH DUART SALMON
celeriac & dill crème fraîche, pickled cucumber, wholemeal toast

DUCK LIVER PÂTÉ & CRISP SKIN
fig & apricot jam, toast

NORTH ATLANTIC COD, SCALLION & PARSLEY FISHCAKE
Cornish crab & caper tartare, rocket leaves

MAINS

[V] WILD MUSHROOM & THYME RISOTTO
charred sweetcorn, Pecorino Romano crisp

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS
panko-crumbed haddock, crushed peas, tartare sauce

LEMON THYME-ROASTED SUPRÊME OF CHICKEN
roasted rainbow beetroot, fondant potato, caramelised pear

ROAST BELLY OF OUTDOOR-REARED SUFFOLK PORK & CRACKLING, apple sauce
roast potatoes, glazed carrots, creamy Savoy & leeks, red wine gravy

ROAST RUMP LOIN OF BRITISH BEEF & YORKSHIRE PUDDING, horseradish sauce
roast potatoes, glazed carrots, creamy Savoy & leeks, red wine gravy

SIDES

mashed potatoes glazed carrots creamy Savoy & leeks chunky chips skin-on fries

PUDDINGS

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream

GILBEY'S LEMON TART, red fruit coulis, vanilla ice cream

PLUM & ALMOND CRÈME BRÛLÉE, soft Amaretti biscuits

CHOCOLATE DÉLICE, peach ice cream & compote, crunchy honeycomb

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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