



# Gilbey's



## SUNDAY LUNCH SET MENU

**SAMPLE 2 Courses £35.00 | 3 Courses £45.00 SAMPLE**

**SAVOURIES** Balsamic, olive oil & focaccia 6.50 sun-dried tomato & basil hummus, sourdough crackers 5.75  
roasted nuts 6.50 lemon & garlic olives 5.50 breads & butter 3.75

### STARTERS

**[V]** CLASSIC FRENCH ONION SOUP  
melted Gruyère croûtons

SMOKED FISH, SPRING ONION & PARSLEY FISHCAKE  
spinach mousse, dill & lemon aioli

SMOKED HAM HOCK, PORK & PISTACHIO TERRINE  
piccalilli purée, sourdough toast

**[V]** STILTON, CARAMELISED APPLE & DATE SALAD  
salted hazelnuts, apple cider vinaigrette

CHICKEN LIVER PÂTÉ & CRISP SKIN  
fig & apricot jam, toasted brioche

### MAINS

**[V]** MOZZARELLA & PARMESAN CROQUETTES & SICILIAN CAPONATA  
aubergines, tomatoes, sweet peppers & celery, olive & pinenut pesto, crisp capers

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

CHICKEN, LEEK & PANCETTA 'COTTAGE PIE'  
black pepper & Parmesan mash, sautéed julienne vegetables

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

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

### SIDES

mashed potatoes 5.50 glazed carrots 5.50 creamed Savoy cabbage 5.50 hand-cut chips 5.95 skin-on fries 5.50

### PUDDINGS

STICKY TOFFEE PUDDING, butterscotch sauce, clotted cream

DARK CHOCOLATE MARQUISE, Italian meringue, mango sorbet, coconut tuile

BAILEYS CRÈME BRÛLLÉE, chocolate shavings, gingerbread crumbs

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

TRADITIONAL CHRISTMAS PLUM PUDDING, blood orange gel, brandy sauce

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.*

**Keen's Extra Mature Somerset Cheddar**, unpasteurised cow's milk

*Crafted by hand and aged for 18 months with long-lasting tangy and rich flavours. Award winning.*

*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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