



SUNDAY LUNCH SET MENU

2 Courses £35.00 | 3 Courses £45.00

SAMPLE

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

STARTERS

[V] WHITE LEEK, ONION & POTATO SOUP
hazelnut oil, crème fraiche, seed bread

[V] GOAT'S CHEESE, STICKY FIGS, CHICORY & CHERVIL SALAD
smoked almonds, yuzu, honey & mustard vinaigrette

SMOKED FISH & SPRING ONION FISHCAKE
rainbow slaw, parsley & chive aioli

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

[V] MUSHROOM, BULGUR & BUCKWHEAT 'RISOTTO'
porcini cream, sautéed King mushrooms, Parmesan crisps

MAINS

[V] SPINACH, ARTICHOKE & PECORINO ARANCINI
roasted tomatoes & Romano peppers, black garlic shavings

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

BRAISED SHOULDER OF LAMB SHEPHERD'S PIE
glazed carrots, creamed leeks & peas

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

mash 5.50 glazed carrots 5.50 creamed leeks & peas 5.50 hand-cut chips 5.95 skin-on fries 5.50

PUDDINGS

STICKY TOFFEE PUDDING, butterscotch sauce, clotted cream

POLISH 'BURNT' CHEESECAKE, passionfruit & raspberry compote, caramel shards

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

BAILEYS & MASCARPONE TIRAMISU, candied walnuts, espresso & chocolate sauce

DUO OF ENGLISH ARTISAN CHEESES, fruit chutney, celery & biscuits

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

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, the cloth-bound cheeses are matured for 18 months to produce long-lasting flavours with subtle hints of hazelnut, caramel and citrus. 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.

www.gilbeygroup.com +44(0)1753 854921 eton@gilbeygroup.com

M-[200]-09.02.25