



Gilbey's



MOTHERING SUNDAY LUNCH SET MENU

30TH March 2025 ~ 3 Courses £48.00

SAMPLE

Balsamic, olive oil & focaccia 6.50
roasted nuts 6.50

Romano pepper & red onion hummus, sourdough crackers 5.50
lemon & garlic olives 5.50 mixed breads 3.75

STARTERS

[V] ROASTED CELERIAC & ONION SOUP

hazelnuts, parsley crème fraîche, crusty bread

[V] GOAT'S CHEESE, STICKY FIGS & CHICORY SALAD

smoked almonds, chervil, yuzu & honey vinaigrette

SMOKED FISH, SCALLION & CHEDDAR FISHCAKE

root vegetable rémoulade, mixed leaves

SMOKED HAM HOCK, PORK & PISTACHIO TERRINE

piccalilli purée, sourdough toast

DUCK LIVER PARFAIT & CRISP SKIN

Seville orange & date chutney, toasted brioche

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

SLOW-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE

braised red cabbage & beetroot

ROAST BELLY OF OUTDOOR-REARED SUFFOLK PORK & CRACKLING

roast potatoes, glazed carrots, creamed cabbage & leeks, red wine gravy, apple sauce

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

roast potatoes, glazed carrots, creamed cabbage & leeks, red wine gravy, horseradish sauce

mash 5.50 glazed carrots 5.50 braised red cabbage 5.50 hand-cut chips 5.95 skin-on fries 5.50

PUDDINGS

STICKY TOFFEE PUDDING, butterscotch sauce, clotted cream

BAKED POLISH CHEESECAKE, forced Yorkshire rhubarb, vanilla crème Anglaise, caramel

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.

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