



## SUNDAY LUNCH SET MENU

2 Courses 37.00    3 Courses £47.00

### SAMPLE

*Balsamic, olive oil & focaccia 6.50    Romano pepper & red onion hummus, sourdough crackers 5.50  
roasted nuts 6.50    lemon & garlic olives 5.50    mixed breads 3.75*

### STARTERS

**[V]** CAULIFLOWER, COCONUT & CURRY SOUP

coriander oil, toasted cashews & coconut flakes, seed bread

**[V]** FETA, STAR ANISE-POACHED PEARS, ROASTED CANDY BEETS & WATERCRESS SALAD

lemon zest, olive oil, pinenuts

SMOKED FISH, SCALLION & CHEDDAR FISHCAKE

root vegetable rémoulade, mixed leaves

CHICKEN & HAM HOCK ROULADE, MARINATED SHIMEJI MUSHROOMS

pickled pearl onions, tarragon mayonnaise, sourdough toast

DUCK LIVER PARFAIT & CRISPY SKIN

Seville orange & date chutney, toasted brioche

### MAINS

**[V]** MUSHROOM, BULGUR & BUCKWHEAT 'RISOTTO'

porcini cream, King mushrooms, Parmesan crisps

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

panko-crumbed haddock, crushed peas, tartare sauce

ROAST BREAST OF CORN-FED CHICKEN, BLYTHBURGH PORK SAUSAGE STUFFING

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

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

**SIDES** *mash 5.50    glazed carrots 5.50    creamed cabbage & leeks 5.50    hand-cut chips 5.95    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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