

# Gilbey's

Raspberry & Rhubarb Gin Sparkler 12.50

Berkshire Raspberry & Rhubarb Gin & Prosecco

Prosecco Extra Dry, Proverbio DOC, Veneto, Italy, Organic / Vegan [125ml glass] 9.00

Champagne Gilbey's Brut NV [125 glass] 12.00

Champagne Joseph Perrier Cuvée Royale NV Brut half bottle 35.50 bottle 67.00

## ST. VALENTINE'S 3 COURSE MENU £55.50

JERUSALEM ARTICHOKE & WHITE ONION SOUP [V]  
crème fraîche, hazelnut crumbs, truffle oil, seeded bread

WILD MUSHROOM & TALEGGIO RISOTTO [V]  
King oyster mushrooms, charred sweetcorn, pine nuts

CORNISH CRAB & GRAVADLAX SALMON ROULADE  
citrus fennel, apple gel, dark rye toast

PRESSED DUCK & PISTACHIO TERRINE  
baked celeriac, rosemary, fig & orange, focaccia



RICOTTA, SPINACH & BUTTERNUT SQUASH CRISP GNOCCHI [V]  
roasted vine tomatoes, Parmesan cream, parsnip crisps

ROAST FILLET OF NORTH ATLANTIC HAKE & CHORIZO CRUMBS  
parsley root purée, red pepper & red onion pipérade, saffron quinoa

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING  
creamed Savoy, potato & sage croquette, cider sauce

ROSEMARY-CRUSTED RUMP OF LAMB & MINI SHEPHERD'S PIE  
roasted butternut squash, spinach

\* 8oz 28 DAY DRY-AGED BRITISH SIRLOIN STEAK \*  
devil & peppercorn sauce, hand-cut chips, dressed winter leaves  
[\*cooked medium rare - supplement + £7.50\*]



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

LYCHEE CRÈME BRÛLÉE & HIBISCUS MERINGUES, mango gel, roasted salted cashews

CHOCOLATE MARQUISE & PASSION FRUIT MOUSSE DOME, coconut sorbet

AFFOGATO AL CAFFÈ: espresso coffee, vanilla ice cream, almond & hazelnut biscotti

TRIO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuits

Barkham Blue, past. cow's milk [V] Baron Bigod, unpast. cow's milk Hafod Organic Somerset Cheddar, past. cow's milk

### SAVOURIES | SIDES

Balsamic, olive oil & focaccia 6.50 beetroot hummus & crispbreads 5.50 roasted nuts 5.50 garlic & lemon olives 5.50  
mash 4.95 skin-on fries 4.95 honey-glazed carrots 4.95 creamed spinach 4.95 buttered Savoy 4.95  
breads & butter 3.75 tea/infusion | coffee & petits fours 3.95

*There may be nuts or traces of nuts in some of the dishes. Please ask us for detailed allergy information.*

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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