

# Gilbey's

## À LA CARTE DINNER MENU

### STARTERS

\*\*\* this dish can be adapted to be Vegan

CARROT, TURMERIC & RED LENTIL SOUP [V***] lime crème fraîche, coriander, sunflower seed bread	7.95
DUCK LIVER, ORANGE & COINTREAU PÂTÉ rhubarb compote, salted pistachios, brioche disc	10.95
PROSCIUTTO, BARKHAM BLUE CHEESE, POACHED PEAR & WALNUT SALAD [V***] mixed leaves, fig balsamic glaze, croûtons	10.95
KING PRAWN, CHILLI & LIME SWEET POTATO FISHCAKE fennel & caper rémoulade, ginger & carrot dressing	10.95
WILD MUSHROOM PARFAIT & PARMESAN FILO PINWHEEL [V] confit cherry tomatoes, aubergine caviar, curly endive	10.95
ROASTED CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA [V] toasted sweet almonds, pickled purple cauliflower, feuilles de brick	10.95
BEETROOT & ORANGE-CURED LOCH DUART SALMON flaked crab, orange-pickled golden beets, horseradish crème fraîche, Einkorn toast	11.95
SEARED SCALLOPS & TEMPURA SQUID cumin-butternut purée, pancetta, crisp capers	15.95

### MAINS

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ROASTED SWEET POTATO & SPINACH RISOTTO [V***] Parmesan shards, crisp sage leaves, toasted mixed seeds	17.95
ROASTED WINTER VEGETABLE OPEN LASAGNE [V***] rocket-marinated ricotta, crispy chickpeas, slow-cooked tomatoes	17.95
BALLOTINE OF CORN-FED FREE-RANGE CHICKEN SUPRÊME Puy lentils & pancetta, celeriac purée, caramelised rosemary roots, crispy shallots	21.95
FILLET OF FARMED SEA BASS & PROSCIUTTO globe & Jerusalem artichokes, spinach, pine nut & Parmesan pesto, preserved lemons	21.95
OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING, SMOKED SAUSAGE roasted cauliflower & smoked almonds, black pudding mash, girolles	22.95
PAVÉ OF NORTH ATLANTIC COD & SALT COD FRITTER saffron, black & white quinoa, honey & cardamom carrots, roasted heritage beetroot	23.95
ROAST RUMP OF WEST COUNTRY LAMB, SWEETBREAD & PANCETTA TERRINE white bean purée, lemon & olive oil monk's beard, grain mustard croquette, persillade	25.95
10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK devil & peppercorn sauce, hand-cut chips, dressed leaves	29.50

### SAVOURIES & SIDES

red pepper hummus & crispbreads	salt & pepper roasted nuts	garlic & chilli olives	4.00	mixed breads & butter	2.50
roasted cauliflower & almonds	buttered Savoy & peas	creamy mash	skin-on fries	4.00	
Parmesan, frisée & rocket salad	4.75	hand-cut chunky chips	4.75		

**There may be nuts or traces of nuts in some dishes and items. Please ask us for detailed allergen 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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