



LUNCH SET MENU

2 Courses 16.50 | 3 Courses 22.00

Monday - Saturday

CARROT, TURMERIC & RED LENTIL SOUP [V***]
lime crème fraîche, coriander, sunflower seed bread

DUCK LIVER, ORANGE & COINTREAU PÂTÉ
rhubarb compote, salted pistachios, brioche disc

BARKHAM BLUE CHEESE, POACHED PEAR & WALNUT SALAD [V***]
mixed leaves, fig balsamic glaze, croûtons



SWEET POTATO & SPINACH RISOTTO [V***]
Parmesan shards, crisp sage leaves, toasted mixed seeds

SLOW-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE
buttered Savoy & peas

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS & TARTARE SAUCE
Panko-crumbed North Atlantic haddock, crushed peas

CLASSIC MOULES MARINIÈRE, FRIES, CRUSTY BREAD
St. Austell Bay mussels steamed in white wine, cream, garlic & parsley



PUDDING OF THE DAY ~ PLEASE ASK

STICKY TOFFEE FIG PUDDING, butterscotch sauce, Cornish clotted cream

DUO OF SORBETS: citrus, blackcurrant, coconut

DUO OF ICE CREAMS: salted caramel, chocolate brownie, vanilla

AFFOGATO AL CAFFÈ: espresso, vanilla ice cream, stollen hazelnut biscotti

BRASSERIE PUDDINGS | CHEESE

STICKY TOFFEE FIG PUDDING, butterscotch sauce, Cornish clotted cream **7.95**

AFFOGATO AL CAFFÈ: espresso coffee, vanilla ice cream, stollen hazelnut biscotti **7.95**

GILBEY'S LEMON TART, raspberry coulis, vanilla ice cream **7.95**

COCONUT CRÈME BRÛLÉE tropical fruit salsa, hibiscus meringues **8.50**

SALTED CARAMEL & DARK CHOCOLATE TORTE, saffron-poached pears, almond brittle **8.95**

SORBETS: 1 / 2 / 3 scoops citrus, blackcurrant, coconut **3.95 / 5.95 / 7.95**

ICE CREAMS: 1 / 2 / 3 scoops vanilla, salted caramel, chocolate brownie **3.95 / 5.95 / 7.95**

BRITISH ARTISAN CHEESES 2 / 3 / 4 / 5 pieces, fruit chutney, celery, biscuits **9.00 / 11.00 / 13.00 / 15.00**

Rachel, unpast. goat's milk, [Somerset] [V] **Barkham Blue**, past. cow's milk, [Hampshire] [V] **Baron Bigod**, unpast. cow's milk, [Suffolk]
Old Winchester, past. cow's milk, [Hampshire] [V] **Hafod Organic Cheddar**, past. cow's milk, [West Wales]

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LUNCH-SET-M-[126]-13.03.20-Etn



LUNCH BRASSERIE MENU

BRASSERIE STARTERS

[V***] this dish can be adapted to be Vegan

CARROT, TURMERIC & RED LENTIL SOUP [V***]

lime crème fraîche, coriander, sunflower seed bread 7.95

BARKHAM BLUE CHEESE, POACHED PEAR & WALNUT SALAD 9.95 [V***] Main 14.50

mixed leaves, fig balsamic glaze, croûtons

DUCK LIVER, ORANGE & COINTREAU PÂTÉ 10.95

rhubarb compote, salted pistachios, brioche disc

CLASSIC MOULES MARINIÈRE & CRUSTY BREAD 10.95 Main with fries 15.50

St. Austell Bay mussels steamed in white wine, cream, garlic & parsley

KING PRAWN, CHILLI & LIME SWEET POTATO FISHCAKE 10.95 Main 15.50

fennel & caper rémoulade, carrot & ginger dressing

WILD MUSHROOM PARFAIT & PARMESAN FILO PINWHEEL [V***] 10.95

confit cherry tomatoes, aubergine caviar, curly endive

ROASTED CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA 10.95 [V]

toasted sweet almonds, pickled purple cauliflower, feuilles de brick

BEETROOT & ORANGE-CURED LOCH DUART SALMON 11.95 Main with salad 14.95

flaked crab, orange-pickled golden beet, dill crème fraîche, Einkorn bread

SEARED SCALLOPS & TEMPURA SQUID 15.95

cumin butternut purée, pancetta, crisp capers

BRASSERIE MAINS

[V***] this dish can be adapted to be Vegan

ROASTED WINTER VEGETABLE OPEN LASAGNE 16.50 [V***]

rocket-marinaded ricotta, crispy chickpeas, slow-cooked tomatoes

SWEET POTATO & SPINACH RISOTTO 16.50 [V***]

Parmesan shards, crisp sage leaves, toasted mixed seeds

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS 14.50

Panko-crumbed North Atlantic haddock, crushed peas, tartare sauce

SLOW-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE 16.50

buttered Savoy & peas

BALLOTINE OF CORN-FED FREE-RANGE CHICKEN SUPRÊME 21.95

Puy lentils & pancetta, celeriac purée, caramelised rosemary roots, crispy shallots

FILLET OF FARMED SEA BASS & PROSCIUTTO

globe & Jerusalem artichokes, spinach, pine nut & Parmesan pesto, preserved lemons 21.95

SAVOURIES & SIDES

red pepper hummus & crispbreads salt & pepper roasted nuts garlic & chilli olives 4.00 mixed breads & butter 2.50

roasted cauliflower & smoked 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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