



SAMPLE SUNDAY LUNCH SET MENU SAMPLE
3 Courses £31.50 | 2 Courses £24.50 | 1 Main Course £20.00

STARTERS

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

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

DUCK LIVER, ORANGE & COINTREAU PÂTÉ
rhubarb compote, salted pistachios, toast

KING PRAWN, CHILLI & LIME SWEET POTATO FISHCAKE
fennel & caper rémoulade, ginger & carrot dressing

BEETROOT & ORANGE-CURED LOCH DUART SALMON
flaked crab, orange-pickled golden beets, horseradish crème fraiche, volkam rye toast

ROASTED CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA
toasted sweet almonds, pickled purple cauliflower, feuilles de brick

MAINS

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

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

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

FILLET OF FARMED SEA BASS & PROSCIUTTO
globe & Jerusalem artichokes, spinach, pine nut & parmesan pesto, preserved lemons

ROAST RUMP LOIN OF BRITISH BEEF & YORKSHIRE PUDDING
roast potatoes, seasonal vegetables, horseradish sauce

THYME-BRAISED BELLY OF OUTDOOR-REARED SUFFOLK PORK & CRACKLING
roast potatoes, seasonal vegetables, apple sauce

PUDDINGS | CHEESE

WHITE CHOCOLATE & BLUEBERRY BRIOCHE BREAD & BUTTER PUDDING, vanilla custard

SALTED CARAMEL & CHOCOLATE TORTE, caramel ice cream, almond brittle

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

COCONUT CRÈME BRÛLÉE, tropical fruit salsa, hibiscus meringues

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

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits **[£3.00 supplement per extra cheese]**
Rachel, unpast. goat's milk, [Somerset] [V], **Beauvale Blue**, past. cow's milk, [Notts] [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]

SIDES | SAVOURIES

Parmesan, frisée & rocket salad **4.75** creamy mash roast potatoes fries buttered Savoy & peas **4.00**
red pepper hummus & crispbreads salt & pepper roasted nuts garlic & chilli olives **4.00** mixed breads & butter **2.50**

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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