



LUNCH & DINNER MENU

STARTERS

LUNCH & EARLY EVENING SET MENU

2 Courses 16.50 | 3 Courses 22.00

Available Mon – Sat Lunch 12pm – 3pm

Early Evenings Mon – Sun 6pm – 7pm

These dishes are always available individually
and are priced as such below

[V]

ROASTED BUTTERNUT & ORANGE SOUP
coconut & chilli crème fraîche, seed bread

7.25

CHICKEN LIVER PÂTÉ & TOASTED BRIOCHE
grape, shallot & rosemary chutney, salted pistachios

9.50

[V]

BARKHAM BLUE, PEAR & WALNUT SALAD
leaves, fig balsamic glaze, croûtons

9.25

[V]

BURRATA, CRISP GNOCCHI, SPINACH & HAZELNUTS
sorrel & lemon gremolata

17.50

CIDER-BRAISED PORK CHEEKS & CRACKLING
sweetcorn & wild mushroom risotto, crisp sage

17.50

GILBEY'S FISH OF THE DAY & HAND-CUT CHIPS
Panko-crumbed fish of the day, peas, tartare

15.50

ST. AUSTELL BAY MUSSELS & FRIES
white wine, cream, garlic & parsley, crusty bread

15.50

CHOCOLATE BROWNIE

butterscotch sauce, vanilla ice cream

7.25

GILBEY'S ETON MESS

red fruits, meringues, whipped cream

7.25

DUO OF SORBETS | DUO OF ICE CREAMS

citrus, coconut | salted caramel, vanilla

5.50

[V] ROASTED BUTTERNUT & ORANGE SOUP 7.25
coconut & chilli crème fraîche, seed bread

[V] ROASTED CAULIFLOWER & OLD WINCHESTER PANNA COTTA 10.00
sweet almonds, pickled cauliflower, feuilles de brick

HAM HOCK, PEA & PARSLEY TERRINE, TOAST 10.00
pickled shimeji mushrooms, sweet carrot relish

SMOKED HADDOCK & LIME FISHCAKE, CHILLI & SCALLION PRAWNS 10.00
fennel & caper rémoulade

Main Course: with salad & fries 16.50

BEETROOT & ORANGE-CURED LOCH DUART SALMON 11.00
flaked crab, orange-pickled golden beets, dill crème fraîche, Einkorn bread

MAINS

[V] KING OYSTER MUSHROOM & PECORINO RISOTTO 17.50
roasted Romano peppers, pine nut & rocket pesto

THYME-BRAISED MERRIFIELD FARM DUCK LEG 19.50
courgette ribbons, roasted vine tomatoes, Parmesan & spring onion mash

FILLET OF FARMED SEA BASS, NOILLY PRAT SAUCE 21.00
spinach & Romanesco orzo pasta, basil pea purée

STAR-ANISE ROAST BELLY OF SUFFOLK PORK, CRACKLING 21.00
roasted cauliflower & smoked almonds, crushed new potatoes & chorizo

10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK 27.00
devil sauce, hand-cut chips, onion rings, dressed leaves

PUDDINGS

GILBEY'S LEMON TART, raspberry coulis, vanilla ice cream 7.25

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream 7.25

ELDERFLOWER CRÈME BRÛLÉE red fruits, meringues 7.75

CHOCOLATE MARQUISE, poached pears, salted caramel ice cream, tuile 8.25

SORBETS: 1 / 2 / 3 scoops citrus, blackcurrant, coconut 3.50 / 5.50 / 7.50

ICE CREAMS: 1 / 2 / 3 scoops vanilla, salted caramel, chocolate brownie 3.50 / 5.50 / 7.50

AFFOGATO AL CAFFÈ: espresso coffee, vanilla ice cream, hazelnut biscotti 8.25

TRIO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits 11.00
Barkham Blue, past. cow [V] Baron Bigod, unpast. cow Hafod Organic Cheddar, past. cow

SIDES & SAVOURIES

red pepper hummus & crispbreads roasted nuts garlic & chilli olives 4.00 breads & butter 2.50
roasted cauliflower & smoked almonds courgette ribbons creamy mash buttered new potatoes fries 4.00
hand-cut chunky chips Parmesan, frisée & rocket salad 4.75

There may be nuts / traces of nuts in some of the dishes. Please ask us for detailed allergen information

A suggested service charge of 12.5% is added to the bill and is entirely voluntary.

www.gilbeygroup.com M-[129]-04.09.20-etn