



LUNCH & DINNER MENU

STARTERS

LUNCH & EARLY EVENING SET MENU

2 Courses 16.50 | 3 Courses 22.00

Lunch Monday – Saturday 12pm – 3pm

Early Evening Monday – Friday 6pm – 7pm

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

[V]

GREEN PEA SOUP & HALLOUMI CROÛTONS

lemon crème fraîche, marjoram oil

7.25

HAM HOCK & PARSLEY TERRINE, SEEDED TOAST
wholegrain mustard mayonnaise, beer-pickled onions,

9.50

[V]

GRILLED PEACH & FENNEL SALAD

pecans, bulgur, pitta croûtons, chilli dressing

9.50

[V]

ROASTED CAULIFLOWER 'STEAK', RAISIN PURÉE

broad bean hummus, crispy capers & mint

16.75

GILBEY'S FISH OF THE DAY & HAND-CUT CHIPS

Panko-crumbed fish of the day, peas, tartare

15.50

CHICKEN & RED PESTO LINGUINE, CRISP SKIN

roasted scallions, Old Winchester cheese, gremolata

17.50

ST. AUSTELL BAY MUSSELS, FRIES & CRUSTY BREAD

steamed in garlic, white wine & parsley

15.50

APPLE & BLACKBERRY FOOL

honeycomb biscuit crumble, elderflower syrup

7.25

DUO OF SORBETS | DUO OF ICE CREAMS

citrus, coconut salted caramel, vanilla

5.50

[V] GREEN PEA SOUP & HALLOUMI CROÛTONS 7.25
lemon crème fraîche, marjoram oil

[V] HERITAGE TOMATO, BARKHAM BLUE & PINENUT SALAD 10.00
sumac onions & preserved lemon yoghurt

POACHED SALMON FISHCAKE 10.00
heritage tomato & dill salsa, pickled shallots
Main course: with salad & fries 16.00

CHICKEN LIVER PARFAIT 10.00
red onion marmalade, cornichons, toast

CITRUS-CURED STONE BASS 11.00
shrimp mayo, toasted buckwheat, pumpnickel bread

MAINS

[V] CHARRED SWEETCORN, BABY LEEK, & BARLEY 'RISOTTO' 17.50
lemon-baked Feta cheese, caramelised red onions

THYME-BRAISED MERRIFIELD FARM DUCK LEG 19.50
ratatouille, toasted walnut mash

FILLET OF CORNISH PLAICE, ROAST CHICKEN SAUCE 21.50
corn, wild mushrooms, gnocchi

SLOW-COOKED BELLY OF SUFFOLK PORK, CRACKLING 21.50
carrot, cardamom, pineapple, pressed potato terrine

10oz DRY-AGED BRITISH BONE-ON SIRLOIN STEAK 27.00
pink peppercorn & horseradish butter, hand-cut chips, roast tomato

PUDDINGS

STICKY TOFFEE PUDDING, butterscotch sauce, vanilla ice cream 7.25

PASSIONFRUIT & COCONUT PANNA COTTA, custard sablé 7.50

GILBEY'S LEMON TART, meringue, lime sherbet, raspberry sorbet 8.75

DARK CHOCOLATE DÉLICE, gingerbread crumble, cherries 8.25

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

ICE CREAMS: 1 / 2 / 3 scoops vanilla, salted caramel, chocolate 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

rosemary-roasted nuts, chickpeas & giant corn Italian olives 4.00 breads & butter 2.50

grilled cabbage & pink-peppercorn butter ratatouille creamy mash fries 4.00

Jersey Royals hand-cut chips bulgur wheat & tomato 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.

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