



LUNCH & DINNER MENU

LUNCH & EARLY EVENING SET MENU

2 Courses 16.50 | 3 Courses 22.00

Available Monday-Saturday Lunch 12pm-3pm

Sunday-Thursday ALL Evening

Early Evenings Friday & Saturday 5pm-6pm

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

[V]

SEA SALT-BAKED CELERIAC SOUP

smoked almonds, fig balsamic, seed bread

7.50

CHICKEN LIVER PÂTÉ & TOASTED BRIOCHE

grape, shallot & rosemary chutney, salted pistachios

9.50

[V]

CAULIFLOWER & OLD WINCHESTER PANNA COTTA

sweet almonds, pickled cauliflower, Tunisian filo

9.50

[V]

BURRATA, CRISP GNOCCHI, SPINACH & HAZELNUTS

sorrel & lemon gremolata

17.50

CIDER-BRAISED PORK CHEEKS & CRACKLING

sweetcorn & wild mushroom risotto, crisp sage

17.75

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

APPLE & BLACKBERRY FOOL, VANILLA CUSTARD

almond crumble topping

7.50

CHOCOLATE BROWNIE

salted caramel ice cream

7.50

DUO OF SORBETS | DUO OF ICE CREAMS

citrus, coconut | salted caramel, vanilla

5.50

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

STARTERS

[V] SEA SALT-BAKED CELERIAC SOUP 7.50
smoked almonds, fig balsamic, seed bread

[V] MARINATED HERITAGE BEETROOT & GOAT'S CURD 10.00
radiccio, roasted pine nuts, orange marmalade

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 11.50
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

CONFIT LEG OF MERRIFIELD FARM DUCK 19.75
vine tomatoes, green & white beans, pancetta, celeriac purée

ROAST ATLANTIC HAKE & CHORIZO 21.00
turmeric & coriander chickpeas, spinach, red pepper relish

STAR-ANISE ROAST BELLY OF SUFFOLK PORK, CRACKLING 21.00
roasted cauliflower & sweet walnuts, spring onion mash, crisp black pudding

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 7.75

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream 7.75

CHOCOLATE MARQUISE, mango & chilli compote, coconut sorbet, tuile 8.50

SIDES & SAVOURIES

red pepper hummus & crispbreads 4.00
roasted cauliflower & smoked almonds 4.00
roasted nuts garlic & chilli olives 4.00
breads & butter 2.50
buttered Savoy & spring onions creamy mash 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-[132]-23.10.20-etn