



## LUNCH & DINNER MENU

### LUNCH & EARLY EVENING SET MENU 2 Courses 18.50 | 3 Courses 24.50

Lunch Monday-Saturday 12pm-3pm

Early Evening Monday-Thursday 5pm-7pm

Early Evening Friday & Saturday 5pm-6pm

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

[V]

ROASTED PARSNIP & GARLIC SOUP  
black onion seeds & crème fraîche

7.50

HAM HOCK & BLACK PUDDING TERRINE  
winter vegetable piccalilli, toast

9.50

[V]

WARM HERITAGE BEETS, PEAR & WALNUT SALAD  
chicory, sherry vinegar dressing

9.50

[V]

ROASTED PUMPKIN 'WEDGE' & PURÉE  
salsa verde, savoury granola

17.95

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

15.75

CIDER-BRAISED FREE-RANGE SUFFOLK PORK CHEEKS  
crackling, red cabbage, Jerusalem artichokes,  
green peppercorn sauce

17.95

ST. AUSTELL BAY MUSSELS, FRIES & CRUSTY BREAD  
steamed in garlic, white wine & parsley

15.75

VANILLA CRÈME BRÛLÉE

shortbread biscuit

7.95

DUO OF SORBETS | DUO OF ICE CREAMS  
citrus, coconut salted caramel, vanilla

5.75

## STARTERS

[V] ROASTED PARSNIP & GARLIC SOUP 7.50  
black onion seeds & crème fraîche, seed bread

POACHED SALMON & DILL FISHCAKE 10.50  
celeriac & caper rémoulade, rocket leaves

**Main course:** with salad & fries 17.50

DUCK LIVER PARFAIT 10.50  
kumquat compote, cornichons, toast

[V] ROAST FIG, TICKLEMORE GOAT'S CHEESE & PISTACHIO SALAD 10.50  
radicchio & rocket, fig balsamic

BEETROOT-CURED CHALK STREAM TROUT 11.50  
cucumber & kohlrabi salad, horseradish cream, bread crisp

## MAINS

[V] CAULIFLOWER CHEESE & LEEK MACARONI 17.95  
Hafod organic cheddar sauce, crispy sage, Gremolata crumbs

BALLOTINE OF TURKEY, BACON, SAUSAGE & CHESTNUTS 20.75  
Brussel tops, roasted roots & potatoes, cranberry sauce

FILLET OF CORNISH PLAICE, ROAST CHICKEN SAUCE 22.50  
corn, wild mushrooms, gnocchi

SLOW-COOKED BELLY OF SUFFOLK PORK, CRACKLING 22.50  
oyster mushrooms, burnt apple sauce, truffle fondant potato

10oz DRY-AGED BRITISH BONE-ON SIRLOIN STEAK 28.00  
pink peppercorn & horseradish butter, hand-cut chips, roast tomato

## PUDDINGS

STICKY TOFFEE PUDDING butterscotch sauce, vanilla ice cream 7.95

CHRISTMAS PLUM PUDDING, redcurrant gel, brandy sauce 8.25

GILBEY'S LEMON TART, meringue, lime sherbet, raspberry sorbet 8.25

DARK CHOCOLATE DÉLICE, gingerbread crumbs, Kirsch cherries 8.50

SORBETS: 1 / 2 / 3 scoops citrus, raspberry, coconut 3.75 / 5.75 / 7.75

ICE CREAMS: 1 / 2 / 3 scoops vanilla, salted caramel, chocolate 3.75 / 5.75 / 7.75

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

TRIO OF BRITISH ARTISAN CHEESES, apple jelly, 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 braised red cabbage creamy mash fries 4.00  
hand-cut chips beet, pear & walnut 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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