



LUNCH & EARLY EVENING SET MENU

2 Courses 18.50 | 3 Courses 24.50

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]

ROASTED CELERIAC & PARSNIP SOUP

smoked paprika crème fraîche, fig balsamic, seed bread

7.50

CHICKEN LIVER PÂTÉ & TOASTED BRIOCHE

grape, shallot & rosemary chutney

9.50

[V]

CAULIFLOWER & OLD WINCHESTER PANNA COTTA

sweet almonds, pickled cauliflower, Tunisian filo

9.50

[V]

RICOTTA, SPINACH & BUTTERNUT SQUASH CANNELLONI

tomato fondue, creamy Pecorino, rocket oil

17.95

SLOW-BRAISED HIGHLAND VENISON WITH JUNIPER

glazed carrots, red cabbage, creamy mash, bacon shard

17.95

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

Panko-crumbed fish of the day, peas, tartare sauce

15.75

ST. AUSTELL BAY MUSSELS* & FRIES

white wine, cream, garlic & parsley, crusty bread

15.75

** subject to availability **

VANILLA CRÈME BRÛLÉE

mango gel, hibiscus meringues

8.25

CHOCOLATE BROWNIE

salted caramel ice cream

7.95

DUO OF SORBETS | DUO OF ICE CREAMS

citrus, coconut | salted caramel, vanilla

5.75

LUNCH & DINNER MENU

STARTERS

[V] ROASTED CELERIAC & PARSNIP SOUP **7.50**

smoked paprika crème fraîche, fig balsamic, seed bread

[V] MARINATED HERITAGE BEETROOT & GOAT'S CURD **10.50**

radicchio, pine nuts, orange marmalade

HONEY-ROASTED GAMMON, PRUNE & PISTACHIO TERRINE **10.50**

heritage carrot & mustard relish, Cumberland syrup, bacon toast

SMOKED HADDOCK & KEDGEREE FISHCAKE **10.50**

smoked salmon tartare, red cabbage rémoulade, curry & coriander emulsion

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

BEETROOT & ORANGE-CURED LOCH DUART SALMON **11.50**

flaked crab, orange-pickled golden beets, dill crème fraîche, Einkorn bread

MAINS

OYSTER, WILD MUSHROOM & PARMESAN RISOTTO **17.95**

charred corn, toasted pumpkin seeds

BALLOTINE OF TURKEY, BACON & CHESTNUTS **20.75**

pigs in blankets, Brussels tops, roasted roots & potatoes, cranberry sauce

ROAST ATLANTIC COD & CHORIZO **22.50**

parsley root purée, spinach, red pepper & onion pipérade, crisp chickpeas

STAR-ANISE ROAST BELLY OF SUFFOLK PORK, CRACKLING **22.50**

roast cauliflower, smoked almonds, scallion potato croquette, black pudding

10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK **28.00**

devil & green peppercorn sauce, hand-cut chips, onion rings, dressed leaves

PUDDINGS

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream **7.95**

GILBEY'S LEMON TART, raspberry coulis, vanilla ice cream **8.25**

CHRISTMAS PLUM PUDDING, blood orange gel, brandy sauce **8.25**

CHOCOLATE MARQUISE, Kirsch griottine cherries, soft meringue, pistachios **8.50**

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

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

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 buttered spinach braised red cabbage roasted roots 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.

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