



**Party Menu A**  
**3 Courses £39.50**

**STARTERS**

[V]

JERUSALEM ARTICHOKE SOUP  
mushroom crème fraîche, fig balsamic, seed bread

HAM HOCK, PEA & GRAIN MUSTARD TERRINE  
carrot, & ginger relish, pickled shiitake, bacon toast

[V]

MARINATED RAINBOW BEETROOT & GOAT'S CURD  
radicchio & watercress, walnuts, orange fluid gel

SMOKED HADDOCK & SPRING ONION FISHCAKE  
prawn tartare, zesty radish & parsley slaw

[V]

RICOTTA & ROMANO PEPPER CRISP GNOCCHI  
courgette ribbons, rocket & pine nut pesto

ROASTED CORNISH HAKE  
roasted cauliflower & Pecorino risotto, samphire, cherry vine tomatoes

MOROCCAN CHICKEN, ALMOND & CHICKPEA TAGINE  
pomegranate, mint & preserved lemon couscous

STAR-ANISE ROAST BELLY OF SUFFOLK PORK, CRACKLING  
braised lettuce & peas, Jersey Royals, confit garlic, pancetta, crisp sage

VANILLA & ELDERFLOWER PANNA COTTA  
poached rhubarb, honeycomb

CHOCOLATE BROWNIE  
salted caramel ice cream

GILBEY'S LEMON TART  
raspberry coulis, vanilla ice cream

DUO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuits  
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    creamed spinach    braised lettuce & peas    creamy mash    fries    **4.00**  
hand-cut chunky chips    Parmesan, radicchio & rocket salad    **5.00**

*On all our menus there may be nuts or traces of nuts in some of the dishes. Please ask us for detailed allergy information.*

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

**www.gilbeygroup.com    +44(0)1753 854921    eton@gilbeygroup.com**

P.M.A -[135]-17.04.21-etn



**Party Menu**  
**3 Courses £46.50**

**STARTERS**

[V]

JERUSALEM ARTICHOKE SOUP  
mushroom crème fraîche, fig balsamic, seed bread

[V]

CHARRED ASPARAGUS, BURRATA, BASIL MOUSSELINE  
heritage tomatoes, olive melba toast, hazelnuts

DUCK LIVER PÂTÉ, RED GOOSEBERRY & ELDERFLOWER JAM  
rosemary tuile, toasted brioche

CITRUS & DILL-CURED LOCH DUART SALMON  
Cornish flaked crab, celeriac rémoulade, apple & watercress

**MAINS**

[V]

[V] ASPARAGUS & SPRING VEGETABLE RISOTTO 'PRIMAVERA  
Pecorino, roasted cherry vine tomatoes

STAR-ANISE ROAST BELLY OF SUFFOLK PORK, CRACKLING  
braised lettuce & peas, Jersey Royals, confit garlic, pancetta, crisp sage

ROASTED CORNISH HAKE  
roasted cauliflower & Pecorino risotto, samphire, cherry vine tomatoes

ROSEMARY-CRUSTED RUMP OF LAMB  
heritage carrots, creamed spinach, king oyster mushrooms, Parmesan mash

10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK\*  
devil sauce, hand-cut chips, onion rings, dressed leaves  
[\*cooked medium rare - supplement + £5.50\*]

**PUDDINGS**

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

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream

APPLE & BLACKBERRY FOOL, vanilla custard, almond crumble topping

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

TRIO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuits  
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    creamed spinach    braised lettuce & peas    creamy mash    fries    **4.00**  
hand-cut chunky chips    Parmesan, radicchio & rocket salad    **5.00**

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