



LUNCH & EARLY EVENING SET MENU

2 Courses 23.00 | 3 Courses 30.00

Available Monday-Saturday Lunch 12pm - 3pm
Sunday-Thursday ALL Evening
Early Evenings Friday & Saturday 6pm - 7pm

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

JERUSALEM ARTICHOKE SOUP [V]

mushroom crème fraîche, fig balsamic, seed bread
9.00

HAM HOCK, PEA & GRAIN MUSTARD TERRINE
carrot, & ginger relish, pickled shiitake, bacon toast
11.00

RAINBOW BEETROOT & GOAT'S CURD [V]

radicchio & watercress, walnuts, orange fluid gel
11.00

RICOTTA & ROMANO PEPPER CRISP GNOCCHI [V]

courgette ribbons, rocket & pine nut pesto
17.75

ST. AUSTELL BAY MUSSELS* & FRIES

*subject to availability

white wine, cream, garlic & parsley, crusty bread
15.75

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

Panko-crumbed fish of the day, peas, tartare sauce
16.50

MOROCCAN CHICKEN, ALMOND & CHICKPEA TAGINE

pomegranate, mint & preserved lemon couscous
18.50

VANILLA & ELDERFLOWER PANNA COTTA

poached rhubarb, honeycomb
8.50

CHOCOLATE BROWNIE

salted caramel ice cream
8.50

DUO OF SORBETS | DUO OF ICE CREAMS

raspberry, citrus | salted caramel, vanilla
7.00

DUO OF BRITISH ARTISAN CHEESES

apple jelly, celery, biscuits
10.50

LUNCH & DINNER MENU

STARTERS

[V] JERUSALEM ARTICHOKE SOUP **9.00**

mushroom crème fraîche, fig balsamic, seed bread

[V] CHARRED ASPARAGUS, BURRATA, BASIL MOUSSELINE **11.00**

heritage tomatoes, olive melba toast, hazelnuts

DUCK LIVER PÂTÉ, RED GOOSEBERRY & ELDERFLOWER JAM **11.00**

rosemary tuile, toasted brioche

SMOKED HADDOCK & SPRING ONION FISHCAKE **11.00**

prawn tartare, zesty radish & parsley slaw

Main Course: with salad & fries **18.00**

CITRUS & DILL-CURED LOCH DUART SALMON **13.00**

Cornish flaked crab, celeriac rémoulade, apple & watercress

KING SCALLOP & TEMPURA SQUID **15.50**

courgette & wild garlic purée, chilli & scallion salsa

MAINS

[V] ASPARAGUS & SPRING VEGETABLE RISOTTO 'PRIMAVERA' **17.75**

Pecorino, roasted cherry vine tomatoes

STAR-ANISE ROAST BELLY OF SUFFOLK PORK, CRACKLING **23.50**

braised lettuce & peas, Jersey Royals, confit garlic, pancetta, crisp sage

ROASTED CORNISH HAKE **23.50**

roasted cauliflower & Pecorino risotto, samphire, cherry vine tomatoes

ROSEMARY-CRUSTED RUMP OF LAMB **26.50**

heritage carrots, creamed spinach, king oyster mushrooms, Parmesan mash

28 DAY DRY-AGED BRITISH RIB-EYE STEAK **29.00**

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

PUDDINGS

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream **8.50**

GILBEY'S LEMON TART, raspberry coulis, vanilla ice cream **8.50**

CHOCOLATE MARQUISE, macerated strawberries, hibiscus meringue, pistachios **9.00**

SORBETS: 1 / 2 / 3 scoops citrus, raspberry, coconut **5.00 / 7.00 / 9.00**

ICE CREAMS: 1 / 2 / 3 scoops vanilla, salted caramel, chocolate brownie **5.00 / 7.00 / 9.00**

AFFOGATO AL CAFFÈ: espresso coffee, vanilla ice cream, hazelnut biscotti **8.50**

TRIO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits **12.00**

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 creamed spinach braised lettuce & peas creamy mash fries **4.00**

hand-cut chunky chips Parmesan, radicchio & rocket salad **5.00**

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-[135]-17.05.21-etn