



SUNDAY LUNCH SET MENU

SAMPLE

2 Courses £25.00

3 Courses £32.00

SAMPLE

STARTERS

JERUSALEM ARTICHOKE SOUP [V]

mushroom crème fraîche, fig balsamic, seed bread

HAM HOCK, PEA & GRAIN MUSTARD TERRINE

carrot & ginger relish, pickled shiitake, bacon toast

RAINBOW BEETROOT & GOAT'S CURD [V]

radicchio & watercress, walnuts, orange fluid gel

CITRUS & DILL-CURED LOCH DUART SALMON

Cornish flaked crab, celeriac rémoulade, apple & watercress

DUCK LIVER PÂTÉ & TOASTED BRIOCHE

red gooseberry & elderflower jam, rosemary tuile

MAINS

RICOTTA & ROMANO PEPPER CRISP GNOCCHI [V]

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 OUTDOOR-REARED SUFFOLK PORK & CRACKLING

roast potatoes, seasonal vegetables, apple sauce

ROAST RUMP LOIN OF BRITISH BEEF & YORKSHIRE PUDDING

roast potatoes, seasonal vegetables, horseradish sauce

PUDDINGS

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

AFFOGATO AL CAFFÈ, espresso coffee, salted ice cream, hazelnut biscotti

VANILLA & ELDERFLOWER PANNA COTTA, poached rhubarb, honeycomb

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream

DUO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuit

Baron Bigod, unpast. cow Hafod Organic Cheddar, past. Cow Barkham Blue, past. cow

SIDES & SAVOURIES

red pepper hummus & crispbreads roasted nuts garlic & chilli olives 4.00 breads & butter 2.50

creamy mash braised lettuce & peas creamed spinach fries 4.00

hand-cut chunky chips Parmesan, radicchio & rocket salad 4.75

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.

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