



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

WATERCRESS, PEA & LEEK SOUP [hot or chilled] [V]

Gorgonzola, pea shoots, seed bread

9.00

HAM HOCK, PEA & GRAIN MUSTARD TERRINE
celeriac rémoulade, pickled shimeji, bacon toast

11.00

SUN-BLUSHED TOMATO CHEESECAKE [V]

summer leaves, artichokes, fig balsamic dressing

11.00

ASPARAGUS, PEA & BEAN RISOTTO [V]

Pecorino, roasted cherry vine tomatoes

17.75

GRILLED SCOTTISH PRAWNS & SQUID

Mediterranean vegetables, aioli, fries

18.75

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

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

16.50

CORN-FED CHICKEN FILLETS & TURMERIC LINGUINE

lemon verbena patty pans, king oyster mushrooms

18.50

VANILLA & ELDERFLOWER PANNA COTTA

strawberries, 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

Barkham Blue, past. cow [V] Hafod Organic Cheddar, past cow

10.50

LUNCH & DINNER MENU

STARTERS

[V] WATERCRESS, PEA & LEEK SOUP [hot or chilled] 9.00

whipped Gorgonzola, pea shoots, seed bread

[V] CHARRED ASPARAGUS, BURRATA, BASIL MOUSSELINE 11.00

heritage tomatoes, olive melba toast, hazelnuts

DUCK LIVER PÂTÉ, RED GOOSEBERRY & ELDERFLOWER COMPOTE 11.00

rosemary & seasalt, toasted brioche

SMOKED HADDOCK & SPRING ONION FISHCAKE 11.00

prawn tartare, zesty radish & parsley slaw

Main Course 18.00

CITRUS & DILL-CURED LOCH DUART SALMON 13.00

Cornish crab roulade, compressed cucumber, nasturtiums, sourdough crisp

KING SCALLOPS & TEMPURA SQUID 15.50

courgette & roasted garlic purée, chilli & scallion salsa

Main Course 28.00

MAINS

[V] RICOTTA & ROMANO PEPPER CRISP GNOCCHI 17.75

courgette ribbons, rocket & pine nut pesto

STAR-ANISE ROAST BELLY OF SUFFOLK PORK, CRACKLING 24.50

braised lettuce, pea purée, crushed Jerseys, confit garlic, pancetta, crisp sage

ROASTED CORNISH HAKE 24.50

roasted cauliflower & Pecorino risotto, samphire, cherry vine tomatoes

ROSEMARY-CRUSTED RUMP OF LAMB & MINI SHEPHERD'S PIE 27.50

heritage carrots, creamed spinach, king oyster mushrooms

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, apple jelly, celery, biscuits 12.50

Barkham Blue, past. cow [V] Baron Bigod, unpast. cow Hafod Organic Cheddar, past. cow

SIDES & SAVOURIES

red pepper hummus & crispbreads roasted nuts lemon & garlic 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, yellow frisée & 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-[137]-25.06.21-etn