



Party Menu A
3 Courses £39.50

STARTERS

[V]

WATERCRESS, PEA & LEEK SOUP [hot or chilled]
Gorgonzola, pea shoots, seed bread

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

[V]

SUN-BLUSHED TOMATO CHEESECAKE
summer leaves, artichokes, fig balsamic dressing

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

[V]

ASPARAGUS & SUMMER VEGETABLE RISOTTO
Pecorino, roasted cherry vine tomatoes

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

CORN-FED CHICKEN FILLETS & TURMERIC LINGUINE
lemon verbena patty pans, king oyster mushrooms

STAR-ANISE ROAST BELLY OF SUFFOLK PORK, CRACKLING
braised lettuce, pea purée, crushed Jerseys, confit garlic, pancetta, crisp sage

VANILLA & ELDERFLOWER PANNA COTTA
strawberries, 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 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, 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 -[137]-25.06.21-etn



Party Menu B
3 Courses £46.50

STARTERS

[V]

WATERCRESS, PEA & LEEK SOUP
Gorgonzola, pea shoots, seed bread

[V]

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

DUCK LIVER PÂTÉ, RED GOOSEBERRY & ELDERFLOWER COMPOTE
rosemary & sea salt, toasted brioche

CITRUS & DILL-CURED LOCH DUART SALMON
Cornish crab roulade, compressed cucumber, nasturtiums, sourdough crisp

MAINS

[V]

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

STAR-ANISE ROAST BELLY OF SUFFOLK PORK, CRACKLING
braised lettuce, pea purée, crushed Jerseys, confit garlic, pancetta, crisp sage

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

ROSEMARY-CRUSTED RUMP OF LAMB & MINI SHEPHERD'S PIE
heritage carrots, creamed spinach, king oyster mushrooms

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

PUDDINGS

VANILLA & ELDERFLOWER PANNA COTTA, strawberries, honeycomb

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

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream

CHOCOLATE MARQUISE, macerated strawberries, hibiscus meringue, pistachios

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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