



SAMPLE SUNDAY LUNCH SET MENU SAMPLE

2 Courses £25.00 3 Courses £32.00

STARTERS

WATERCRESS, PEA & LEEK SOUP [V]

Gorgonzola, seed bread

DUCK LIVER PÂTÉ, RED GOOSEBERRY & ELDERFLOWER COMPOTE

rosemary & sea salt, toasted brioche

SUN-BLUSHED TOMATO CHEESECAKE [V]

summer leaves, artichokes, fig balsamic dressing

SMOKED HADDOCK & SPRING ONION FISHCAKE

prawn tartare, zesty radish & parsley slaw

RAINBOW BEETROOT & GOAT'S CURD

yellow frisée & rocket salad, walnuts

MAINS

ASPARAGUS, PEA & BEAN RISOTTO [V]

pecorino, roasted cherry vine tomatoes

COQ AU VIN, PANCETTA, RED WINE JUS

creamed spinach, mashed potato

ROASTED CORNISH HAKE

roasted cauliflower & Pecorino risotto, samphire, cherry vine tomatoes

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

RHUBARB & APPLE CRUMBLE, vanilla ice cream

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

STICKY TOFFEE PUDDING, butterscotch sauce, Cornish clotted cream

VANILLA & ELDERFLOWER PANNA COTTA, mixed berries, honeycomb

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

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 fries 4.00

hand-cut chunky chips Parmesan, yellow frisée & 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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