



## LUNCH & DINNER MENU

### LUNCH & EARLY EVENING SET MENU

2 Courses 23.50 | 3 Courses 30.00

Lunch Monday-Saturday 12pm-2:45pm

Early Evening Monday-Thursday 6pm-7pm

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

[V]

CREAM OF SWEETCORN SOUP

Aleppo chilli & rosemary oil, seed bread

9.00

HAM HOCK & PARSLEY TERRINE, SEEDED TOAST

apple jelly, honey-pickled red onions

11.00

[V]

WHIPPED GOAT'S CHEESE & BEETROOT CRUMPET

Granny Smith, crystallised walnuts, tarragon oil

11.00 | Main Course 18.00

[V]

ORGANIC PECORINO TOSCANO RISOTTO,

parsley pesto, Vignarola vegetables, linseed crackers

17.75

SHETLAND ISLE MUSSELS\* & FRIES

steamed in garlic, white wine & parsley, crusty bread

\*subject to availability

11.75 (starter) / 16.75

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

Panko-crumbed fish of the day, peas, tartare

16.75

MOROCCAN-SPICED CHICKEN THIGHS

chickpea, apricot & spinach orzo, toasted almonds

17.75

SUMMER STRAWBERRY ETON MESS

hibiscus meringue

8.50

DUO OF SORBETS | DUO OF ICE CREAMS

raspberry, coconut | chocolate, vanilla

7.00

DUO OF BRITISH ARTISAN CHEESES

apple jelly, celery, biscuits

10.50

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

## STARTERS

[V] CREAM OF SWEETCORN SOUP 9.00  
Aleppo chilli & rosemary oil, seed bread

CHICKEN LIVER PARFAIT 11.00  
apricot chutney, cornichons, toast

SMOKED COD KEDGEREE ARANCINI 11.50  
curried mayonnaise, pickled kohlrabi  
Main course 19.00

[V] COMPRESSED SAN MARZANO TOMATOES & MOZZARELLA 11.50  
green olive tapenade, tomato consommé, basil crostini

CITRUS-CURED SEA TROUT 11.50  
shaved radish, samphire, toasted sesame mayo, fennel seed crisps

## MAINS

[V] SLOW-ROASTED SPICED AUBERGINE 17.75  
warm herb tabbouleh, pomegranate, confit garlic 'custard'

CONFIT LEG OF MERRIFIELD FARM DUCK 21.75  
tomato & olive gnocchi, spring onion & herb salsa

LOCH DUART SALMON, SUMMER SQUASH & TURMERIC PURÉE 23.50  
courgetti, pickled mango, puffed rice

SLOW-BRAISED BELLY OF SUFFOLK PORK, CRACKLING 23.50  
shaved fennel & apple salad, grains & seeds, white onion purée

10oz DRY-AGED BRITISH BONE-ON SIRLOIN STEAK 33.00  
pink peppercorn & horseradish butter, hand-cut chips, confit tomato

## PUDDINGS

STICKY TOFFEE PUDDING butterscotch sauce, vanilla ice cream 8.50

GILBEY'S LEMON TART, lime sherbet, raspberry sorbet 8.50

RUBY CHOCOLATE CRÉMEUX, raspberries, white chocolate crumb 8.75

SORBETS: 1/2/ 3 mango, raspberry, coconut 5.00 / 7.00 / 9.00

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

AFFOGATO: 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

rosemary-roasted nuts, chickpeas & giant corn 4.00 Italian olives 4.00 breads & butter 2.50  
grilled cabbage & pink-pepper butter creamy mash fries 4.00 hand-cut chips 4.75 beet, watercress & hazelnut salad 4.95

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.

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