



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

ROASTED BUTTERNUT & COCONUT SOUP [V]
red chilli, spring onion & pine nut pesto, seed bread
9.00

HAM HOCK, PEA & GRAIN MUSTARD TERRINE
celeriac rémoulade, pickled shimeji, bacon toast
11.00

SUN-BLUSHED TOMATO CHEESECAKE [V]
salad leaves, artichokes, fig balsamic dressing
11.00

PEA, PARMESAN & THREE BEAN RISOTTO [V]
Parmesan tuile, roasted cherry vine tomatoes
17.75

GRILLED SCOTTISH PRAWNS & SQUID
Mediterranean vegetables, rouille, fries
18.75

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS
Panko-crumbed fish of the day, crushed peas, tartare
16.50

CONFIT LEG OF MERRIFIELD FARM DUCK
Pecorino croquette, courgettes, slow-cooked tomatoes
18.50

STICKY TOFFEE PUDDING
butterscotch sauce, Cornish clotted cream
8.50

MIXED RED BERRY ETON MESS
hibiscus meringue shards
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] ROASTED BUTTERNUT & COCONUT SOUP **9.00**
red chilli, spring onion & pine nut pesto, seed bread

[V] CHARRED ZUCCHINI, BURRATA, BASIL MOUSSELINE **11.00**
heritage tomatoes, olive melba toast, hazelnuts

LAYERED CHICKEN LIVER PÂTÉ, PEACH CHUTNEY & ALMOND CRUMB **11.00**
rosemary & seasalt focaccia

COD CHEEKS, CHIVE & PARSLEY FISHCAKE **12.00**
marinated crispy prawns, beetroot yoghurt, lime pickle dressing

Main Course 19.00

CITRUS & DILL-CURED LOCH DUART SALMON **13.00**
Cornish crab roulade, compressed cucumber, nasturtiums, sourdough crisp

SEARED KING SCALLOPS & RAZOR CLAMS **15.50**
shaved fennel, chilli & scallion salsa, chorizo crumb

Main Course 28.00

MAINS

[V] RICOTTA & KING OYSTER MUSHROOM CANNELONI **18.00**
roasted peppers & caramelised onions, steamed leeks, rocket & lemon verde

RED WINE & THYME-BRAISED PORK CHEEKS & CRACKLING **24.50**
creamed Savoy, sweetcorn purée, black pudding potato cake

ROASTED FARMED SEA BASS **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

GILBEY'S LEMON TART, raspberry coulis, vanilla ice cream **8.50**

CHOCOLATE MARQUISE, mango compote, coconut sorbet, pistachios **9.00**

ORANGE & ROSEMARY CRÈME BRÛLÉE, white chocolate honeycomb clusters, Cointreau gel **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 Savoy cabbage 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-[139]-14.09.21-etn