



## 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]

ROASTED RED PEPPER SOUP

green tomato salsa, crisp onions, crème fraîche, seed bread

9.00

BRAISED PORK & PISTACHIO RILLETTES

apple & chilli jam, endive salad, toast

11.00

[V]

WHIPPED GOAT'S CHEESE & BEETROOT CRUMPET

Granny Smith, crystallised walnuts, tarragon oil

11.00 | Main Course 18.00

[V]

CARAMELISED SHALLOT & ARTICHOKE CHEESECAKE

mung bean & mint salad, fig leaf vinegar dressing

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

ROSEMARY-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE

charred sweetcorn, runner beans

17.95

STICKY TOFFEE PUDDING

butterscotch sauce, vanilla ice cream

8.50

DUO OF SORBETS | DUO OF ICE CREAMS

raspberry, coconut | chocolate, vanilla

7.00

DUO OF ENGLISH ARTISAN CHEESES

apple jelly, celery, biscuits

10.50

Stichelton Blue, unpast. cow

Montgomery's Extra Mature Cheddar, unpast. cow

GILBEY'S SELECTION OF FOUR ENGLISH ARTISAN CHEESES, apple jelly, celery, biscuits 14.50

Stichelton Blue, unpast. cow | Winslade, past. cow [V] | Montgomery's Extra Mature Cheddar, unpast. cow | Pavé Cobble, lactic ewe's milk [V]

## STARTERS

[V] ROASTED RED PEPPER SOUP 9.00

green tomato salsa, crisp onions, crème fraîche, 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] SPINACH, LEMON & GARLIC CASARECCE PASTA 17.95

egg yolk emulsion, hazelnuts, Old Winchester cheese

LOCH DUART SALMON, BUTTERNUT SQUASH & TURMERIC PURÉE 23.50

courgetti, pickled mango, puffed rice

CIDER-BRAISED BELLY OF SUFFOLK PORK, CRACKLING 24.50

roasted cauliflower, mustard seeds, pressed potato, apple cider sauce

PAVÉ OF CORNISH LAMB, COURGETTE MOUSSAKA 27.50

warm tomatoes, chickpeas & mint, Kalamata olives

10oz DRY-AGED BRITISH BONE-ON SIRLOIN STEAK 33.00

pink peppercorn & horseradish butter, hand-cut chips, confit tomato

## PUDDINGS

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

RUBY CHOCOLATE CRÉMEUX, raspberries, white chocolate crumb 8.75

ROASTED PEACH PANNA COTTA, rosemary syrup, toasted almonds 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

## 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 | endive, mung bean & 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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