



## 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  
**11.50**

SUN-BLUSHED TOMATO CHEESECAKE [V]  
salad leaves, artichokes, fig balsamic dressing  
**11.50**

[V]

RICOTTA & KING OYSTER MUSHROOM CANNELONI  
roasted peppers & onions, leeks, rocket & lemon verde  
**18.95**

ST. AUSTELL BAY MUSSELS \* & FRIES  
white wine, cream, garlic & parsley, crusty bread  
**\* subject to availability**

**16.75**

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS  
Panko-crumbed fish of the day, crushed peas, tartare  
**16.75**

ROSEMARY-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE  
creamed Savoy, heritage carrots  
**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

fruit chutney, 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

LAYERED CHICKEN LIVER PÂTÉ, FIG CHUTNEY, PISTACHIO CRUMB **11.50**  
rosemary & seasalt focaccia

[V] ROASTED CAULIFLOWER & OLD WINCHESTER PANNA COTTA **12.00**  
toasted sweet almonds, pickled purple cauliflower, feuilles de brick

COD CHEEKS, CHIVE & PARSLEY FISHCAKE **12.00**  
marinated prawns, beetroot, lime pickle mayonnaise  
**Main Course 19.00**

DILL-CURED LOCH DUART SALMON & CORNISH CRAB ROULADE **13.00**  
compressed cucumber, preserved lemon dressing, sourdough crisp

SEARED KING SCALLOPS & RAZOR CLAMS **16.50**  
shaved fennel, chilli & scallion salsa, chorizo crumb  
**Main Course 29.00**

### MAINS

[V] PEA, PARMESAN & THREE BEAN RISOTTO **18.50**  
Parmesan tuile, roasted cherry vine tomatoes

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, buttered kale, 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 **33.00**  
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, fruit chutney, 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 & almonds buttered kale creamed Savoy cabbage mash fries **4.75**

hand-cut chunky chips **5.00** Parmesan, yellow frisée & rocket salad **5.50**

**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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