



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 BUTTERNUT SQUASH SOUP
sage, apple, maple crème fraîche, seed bread
9.00

BRAISED PORK & PISTACHIO RILLETTES
apple & chilli jam, endive salad, toast
11.50

[V]

WHIPPED GOAT'S CHEESE & BEETROOT CRUMPET
Granny Smith, crystallised walnuts, tarragon oil
11.50 | Main Course 18.00

[V]

CARAMELISED SHALLOT & ARTICHOKE CHEESECAKE
mung bean & mint salad, fig leaf vinegar dressing
18.95

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, buttered kale
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 ENGLISH ARTISAN CHEESES, apple jelly, celery, biscuits **14.50**

Stichelton Blue, unpast. cow

Winslade, past. cow

Montgomery's Extra Mature Cheddar, unpast. cow

Pavé Cobble, lactic ewe's milk

STARTERS

[V] ROASTED BUTTERNUT SQUASH SOUP **9.00**
sage, apple, maple crème fraîche, seed bread

CHICKEN LIVER PARFAIT **11.50**
pear & ginger chutney, cornichons, toast

SMOKED COD KEDGEREE ARANCINI **12.00**
curried mayonnaise, pickled kohlrabi
Main course 19.00

[V] CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA **12.00**
roasted walnuts, romanesco, cumin crisps

LOCH DUART SALMON GRAVADLAX **12.50**
hot-smoked salmon rilletes, pickled cucumber, horseradish crème fraîche

MAINS

[V] SPINACH, LEMON & GARLIC CASARECCE PASTA **18.95**
egg yolk emulsion, hazelnuts, nasturtium leaves

CIDER-BRAISED BELLY OF SUFFOLK PORK, CRACKLING **24.50**
roasted cauliflower, mustard seeds, pressed potato, apple cider sauce

PAN-ROASTED FILLET OF STONE BASS **25.50**
beetroot risotto, caramelised fennel, sumac, chilli & buttermilk dressing

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 **4.75** hand-cut chips **5.00** endive, mung bean & hazelnut 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.

www.gilbeygroup.com

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