



**PARTY MENU A**  
**3 Courses £39.50**

**STARTERS**

[V]

ROASTED BUTTERNUT & COCONUT SOUP  
red chilli, spring onion & pine nut pesto, seed bread

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

[V]

SUN-BLUSHED TOMATO CHEESECAKE  
salad leaves, artichokes, fig balsamic dressing

COD CHEEKS, CHIVE & PARSLEY FISHCAKE  
marinated prawns, beetroot, lime pickle mayonnaise

**MAINS**

[V]

PEA, PARMESAN & THREE BEAN RISOTTO  
roasted cherry vine tomatoes, Parmesan tuiles

SLOW-ROASTED SHOULDER OF LAMB SHEPHERD'S PIE  
creamed Savoy, heritage carrots

FILLET OF FARMED SEA BASS  
roasted cauliflower & Pecorino risotto, samphire, cherry vine tomatoes

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

**PUDDINGS**

STICKY TOFFEE PUDDING  
butterscotch sauce, Cornish clotted cream

MIXED RED BERRY ETON MESS  
hibiscus meringue shards

GILBEY'S LEMON TART  
raspberry coulis, vanilla ice cream

DUO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits  
Barkham Blue, past. cow [V] Baron Bigod, unpast. cow Hafod Organic Cheddar, past. cow

**SIDES & SAVOURIES**

red pepper hummus & crispbreads roasted nuts garlic & chilli olives **4.00** breads & butter **2.50**  
roasted cauliflower & almonds creamed Savoy cabbage buttered kale mash fries **4.75**  
hand-cut chunky chips **5.00** Parmesan & yellow frisée salad **5.00**

*On all our menus there may be nuts or traces of nuts in some of the dishes. Please ask us for detailed allergy information.*

A suggested service charge of 12.5% is added to the bill. This is distributed to the staff and is entirely voluntary.

[www.gilbeygroup.com](http://www.gilbeygroup.com) **+44(0)1753 854921** [eton@gilbeygroup.com](mailto:eton@gilbeygroup.com)

P.M.A-[140]-15.10.21-etn



**PARTY MENU B**  
**3 Courses £46.50**

**STARTERS**

[V]

ROASTED BUTTERNUT & COCONUT SOUP  
red chilli, spring onion & pine nut pesto, seed bread

[V]

ROASTED CAULIFLOWER & OLD WINCHESTER PANNA COTTA  
toasted sweet almonds, pickled purple cauliflower, feuilles de brick

LAYERED CHICKEN LIVER PÂTÉ, FIG CHUTNEY & ALMOND CRUMB  
rosemary & sea salt focaccia

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

**MAINS**

[V]

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

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

ROASTED FARMED SEA BASS  
roasted cauliflower & Pecorino risotto, buttered kale, cherry vine tomatoes

ROSEMARY-CRUSTED RUMP OF LAMB & MINI SHEPHERD'S PIE  
heritage carrots, creamed spinach, king oyster mushrooms

10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK\*  
devil sauce & green peppercorn sauce, hand-cut chips, onion rings, dressed leaves  
[\*cooked medium rare - supplement + £6.50\*]

**PUDDINGS**

ORANGE & ROSEMARY CRÈME BRÛLÉE  
white chocolate honeycomb clusters, Cointreau gel

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

CHOCOLATE MARQUISE, mango compote, coconut sorbet, pistachios

TRIO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits  
Barkham Blue, past. cow [V] Baron Bigod, unpast. cow Hafod Organic Cheddar, past. cow

**SIDES & SAVOURIES**

red pepper hummus & crispbreads roasted nuts garlic & chilli olives **4.00** breads & butter **2.50**  
roasted cauliflower & almonds creamed Savoy cabbage buttered kale mash fries **4.75**  
hand-cut chunky chips **5.00** Parmesan & yellow frisée salad **5.50**

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