



Gilbey's



XMAS PARTY MENU A 3 Courses £42.50

SALT-BAKED CELERIAC SOUP [V]
roasted hazelnuts, white truffle oil, bread

WHIPPED SHEEP'S CHEESE CRUMPET [V]
honey-poached pear, crystallised walnuts, chervil oil

POACHED COD & MONTGOMERY CHEDDAR FISHCAKE
swede rémoulade, crispy capers

PRESSED CHICKEN & SMOKED BACON TERRINE
carrot jam, Winter leaves, toast



ROASTED CAULIFLOWER CHEESE 'STEAK' [V]
pressed potato, crispy sage, crumbs, raisin ketchup

BALLOTINE OF HOLLY FARM TURKEY, PIGS IN BLANKETS
chestnuts & Brussels tops, roast potatoes & roots, cranberry & orange sauce

PAN-ROASTED FILLET OF STONE BASS
beetroot risotto, caramelised fennel, sumac dressing

BRAISED SHIN OF BEEF RAGU & PACCHERI PASTA
Parmesan cheese, pickled shallots



TRADITIONAL CHRISTMAS PLUM PUDDING
Brandy butter sauce, clementine gel

GILBEY'S LEMON TART
lime sherbet, raspberry sorbet

EVE'S PUDDING
spiced apples, vanilla custard

DUO OF ENGLISH ARTISAN CHEESES, apple jelly, celery, biscuits
Stichelton Blue, unpast. cow **Montgomery's 18 Month Aged Cheddar**, unpast. cow

SIDES & SAVOURIES

rosemary-roasted nuts, chickpeas & giant corn **4.00** Italian olives **4.00** breads & butter **2.50**
grilled cabbage & pink-peppercorn butter creamy mash fries roasted roots **4.00**
hand-cut chips **4.75** winter leaf, walnut & beetroot salad **4.95**

There may be nuts or traces of nuts in some of the dishes. Please ask 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.



Gilbey's



XMAS PARTY MENU B

3 Courses £47.00

SALT-BAKED CELERIAC SOUP [V]
roasted hazelnuts, white truffle oil, bread

BEETROOT PANNA COTTA [V]
dukkah-dusted Goat's curd, black olive crumble, red vein sorrel

DUCK LIVER PARFAIT BRÛLÉE
apricot compote, cornichons, toast

LOCH DUART SALMON GRADVALAX
hot smoked salmon rillettes, pickled cucumber, horseradish crème fraîche



WILD MUSHROOM & GRUYÈRE STRUDEL [V]
celery, mizuna, Madeira & mascarpone sauce

BALLOTINE OF HOLLY FARM TURKEY, PIGS IN BLANKETS
chestnuts & Brussels tops, roast potatoes & roots, cranberry & orange sauce

PAN-ROASTED FILLET OF STONE BASS
beetroot risotto, caramelised fennel, sumac dressing

SLOW-COOKED BELLY OF SUFFOLK PORK, CRACKLING
Jerusalem artichokes, buttered kalettes, Stout & mustard sauce

28 DAY DRY-AGED 10oz BRITISH BONE-IN SIRLOIN**
pink peppercorn & horseradish butter, hand-cut chips, confit tomato
[**£7.50 supplement]



TRADITIONAL CHRISTMAS PLUM PUDDING
brandy sauce, redcurrant compote

GILBEY'S LEMON TART
raspberry sorbet, olive oil shortbread

SALTED CARAMEL CRÈME BRÛLÉE
sticky ginger cake, toasted almonds

DARK CHOCOLATE & HONEY GANACHE
passionfruit & pineapple, rapeseed oil shortbread

TRIO OF ENGLISH ARTISAN CHEESES, apple jelly, celery, biscuits
Stichelton Blue, unpast. cow **Montgomery's 18 Month Aged Cheddar**, unpast. cow **Winslade**, past cow V

SIDES & SAVOURIES

rosemary-roasted nuts, chickpeas & giant corn **4.00** Italian olives **4.00** breads & butter **2.50**
grilled cabbage & pink-peppercorn butter creamy mash fries roasted roots **4.00**
hand-cut chips **4.75** winter leaf, walnut & beetroot salad **4.95**

There may be nuts or traces of nuts in some of the dishes. Please ask 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.



Gilbey's



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]

SALT-BAKED CELERIAC SOUP

roasted hazelnuts, white truffle oil, bread

9.00

PRESSED CHICKEN & SMOKED BACON TERRINE

carrot jam, Winter leaves, toast

11.00

[V]

WHIPPED SHEEP'S CHEESE CRUMPET

honey-poached pear, crystallised walnuts, chervil oil

11.00 | Main Course 18.00

[V]

WILD MUSHROOM & GRUYÈRE STRUDEL

celery, mizuna, Madeira & mascarpone sauce

17.95

ST AUSTELL BAY 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

BRAISED SHIN OF BEEF RAGU & PACCHERI PASTA

Parmesan cheese, pickled shallots

17.95

EVE'S PUDDING

spiced apples, vanilla custard

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

STARTERS

[V] SALT-BAKED CELERIAC SOUP **9.00**
roasted hazelnuts, white truffle oil, bread

DUCK LIVER PARFAIT **11.00**
apricot chutney, cornichons, toast

POACHED COD & MONTGOMERY CHEDDAR FISHCAKE **11.50**
swede remoulade, crispy capers
Main course 19.00

[V] BEETROOT PANNA COTTA **11.50**
dukkah-dusted Goat's curd, black olive crumble, red vein sorrel

LOCH DUART SALMON GRADVALAX **11.50**
hot smoked salmon rillettes, pickled cucumber, horseradish crème fraîche

MAINS

[V] ROASTED CAULIFLOWER CHEESE **17.95**
pressed potato, crispy sage, crumbs, raisin ketchup

BALLOTINE OF TURKEY, BACON, SAUSAGE AND CHESNUTS **23.50**
Brussel tops, roasted roots & potatoes, cranberry sauce

PAN-ROASTED FILLET OF STONE BASS **24.50**
beetroot risotto, caramelised fennel, sumac dressing

SLOW-COOKED BELLY OF SUFFOLK PORK, CRACKLING **27.50**
Jerusalem artichokes, buttered kalettes, Stout & mustard sauce

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**

CHOCOLATE & HONEY GANACHE, passionfruit & pineapple, shortbread **8.75**

CHRISTMAS PLUM PUDDING, clementine gel, brandy butter sauce **8.75**

SALTED CARAMEL CRÈME BRÛLÉE, sticky ginger cake, 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**

GILBEY'S SELECTION OF ENGLISH ARTISAN CHEESES, apple jam, celery, biscuits **14.50**

Stichelton Blue, unpast. cow | Winslade, past. cow [V] | Montgomery's 18 Month Aged Cheddar, unpast. cow | Pavé Cobble, lactic ewe's milk [V]

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** | winter leaf, walnut & beetroot 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.

www.gilbeygroup.com[M-xxx]-30.11.21-0a