



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

[V]

ROASTED CELERIAC, APPLE & HONEY SOUP
scallion crème fraîche, hazelnut crumb, seed bread

9.00

LAYERED CHICKEN LIVER PÂTÉ

fig chutney, candied pistachios, fruit & nut toast

11.50

SUN-BLUSHED TOMATO CHEESECAKE [V]

salad leaves, artichokes, fig balsamic dressing

11.50

[V]

PORCINI, WILD MUSHROOM & TALEGGIO RISOTTO

roasted chestnuts, charred sweetcorn, pine nuts

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 CELERIAC, APPLE & HONEY SOUP 9.00
scallion crème fraîche, hazelnut crumb, seed bread

HONEY-ROASTED GAMMON & BLACK PUDDING ROULADE 11.50
glazed Cox's, shallots, wholegrain mustard mayo, smoked bacon toast

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

SMOKED HADDOCK KEDGEREE FISHCAKE 12.00
smoked salmon tartare, beetroot & red cabbage slaw, mango salsa

Main Course 19.00

BETROOT & ORANGE-CURED LOCH DUART SALMON 14.00
Cornish crab, vodka-pickled golden beets, caviar butter, Einkorn bread

SEARED KING SCALLOPS & TEMPURA SQUID 16.50
pea purée, pancetta shards, pea shoots

Main Course 29.00

MAINS

[V] RICOTTA, SPINACH & BUTTERNUT SQUASH CANNELLONI 18.95
roasted vine tomatoes, Pecorino cream, crisp Jerusalem artichokes

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING 24.50
creamed Savoy, potato & rosemary boulangère, cider sauce

ROASTED CORNISH HAKE & CHORIZO CRUMB 25.50
parsley root purée, red pepper & red onion pipérade, saffron quinoa

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

BAILEYS CRÈME BRÛLÉE, coffee gel, gingerbread man 9.00

CHOCOLATE DÉLICE, griottine cherries in Kirsch, soft meringue, crystallised pistachios 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

heritage carrots 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.

www.gilbeygroup.com M-[142]-25.11.21-etn