



## LUNCH & DINNER MENU

### STARTERS

### 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]

PARSNIP & BRAMLEY APPLE SOUP

Allepo chilli oil, sourdough croûtons, seed bread

9.00

PRESSED CHICKEN THIGH & CHORIZO TERRINE

carrot jam, winter leaves, toast

11.50

[V]

ROASTED FIG & RICOTTA CRUMPET

apricot harissa, toasted almonds, thyme-infused honey

11.50 | Main Course 18.00

[V]

ROASTED CAULIFLOWER CHEESE 'STEAK'

pressed potato, crispy sage, crumbs, raisin ketchup

18.95

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 RAGÙ & PACCHERI PASTA

Parmesan cheese, pickled shallots

18.95

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

[V] PARSNIP & BRAMLEY APPLE SOUP 9.00

Allepo chilli oil, sourdough croûtons, seed bread

DUCK LIVER PARFAIT BRÛLÉE 11.50

apricot & ginger chutney, cornichons, toast

POACHED COD & MONTGOMERY CHEDDAR FISHCAKE 12.00

swede rémoulade, crispy capers

Main course 19.00

[V] POACHED WINTER BEETROOT PANNA COTTA 12.00

dukkah-dusted goat's curd, black olive crumble, red vein sorrel

LOCH DUART SALMON GRAVADLAX 12.50

hot-smoked salmon rillettes, pickled cucumber, horseradish crème fraîche

### MAINS

[V] WILD MUSHROOM & GRUYÈRE STRUDEL 18.95

celery, mizuna, Madeira & Mascarpone sauce

SLOW-BRAISED BELLY OF SUFFOLK PORK, CRACKLING 24.50

Jerusalem artichokes, buttered kalettes, Stout & mustard sauce

PAN-ROASTED FILLET OF CORNISH HAKE 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

CHOCOLATE & HONEY GANACHE, passion fruit & pineapple, shortbread 8.75

CINNAMON PANNA COTTA, apples, balsamic-blackberries, nougatine 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 jelly, celery, biscuits 14.50

Stichelton Blue, unpast. cow | Winslade, past. cow [V] | Montgomery's Extra Mature 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 4.75 | 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](http://www.gilbeygroup.com)

[M-147]-25.11.21-0a