



LUNCH & DINNER MENU

LUNCH & EARLY EVENING SET MENU

2 Courses 24.00 | 3 Courses 32.00

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

HAM HOCK, APRICOT & PISTACHIO TERRINE

spiced carrot jam, bitter leaves, toast

11.75

[V]

WHIPPED SHEEP'S CHEESE CRUMPET

honey-poached pear, crystallised walnuts, chervil oil

11.75 | Main Course 18.50

[V]

ROASTED CAULIFLOWER CHEESE

pressed potato, crispy sage, crumbs, raisin ketchup

18.95

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

Panko-crumbed fish of the day, peas, tartare

16.95

ST AUSTELL BAY MUSSELS* & FRIES

steamed in garlic, white wine & parsley, crusty bread

*subject to availability

11.95 [starter] | 16.95

VENISON, SMOKED BACON & MUSHROOM COTTAGE PIE

buttered winter greens

18.95

STEAMED MARMALADE PUDDING

cardomom crème fraîche, vanilla custard

8.75

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

Stichelton Blue, unpast. cow

Winslade, past. cow

STARTERS

[V] SALT-BAKED CELERIAC SOUP 9.00

roasted hazelnuts, white truffle oil, bread

CHICKEN LIVER PARFAIT BRÛLÉE 11.75

apricot & ginger chutney, cornichons, toast

POACHED COD & MONTGOMERY CHEDDAR FISHCAKE 12.00

swede rémoulade, crisp capers

Main course 19.00

[V] BEETROOT PANNA COTTA 12.00

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

LOCH DUART SALMON GRAVADLAX 13.50

hot-smoked salmon rillettes, pickled cucumber, mixed seed crisps

MAINS

[V] WILD MUSHROOM & GRUYÈRE STRUDEL 18.95

celery, mizuna, Madeira & mascarpone sauce

ROASTED FILLET OF CORNISH HAKE 25.50

beetroot risotto, caramelised fennel, sumac dressing

SLOW-COOKED BELLY OF SUFFOLK PORK, CRACKLING 27.50

Jerusalem artichokes, heritage carrots, stout & mustard sauce

TREACLE-CURED BREAST OF MERRIFIELD FARM DUCK 28.50

'burnt' butter pommes purée, girolle mushrooms, crisp kale, roasting juices

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 9.00

CHOCOLATE & HONEY GANACHE, passion fruit, pineapple, shortbread 9.00

CORNISH SEA SALT CARAMEL CRÈME BRÛLÉE, sticky ginger cake, almonds 9.00

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

SELECTION OF ENGLISH ARTISAN CHEESES, fruit chutney, celery, biscuits 14.50

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

miso-buttered kale & nut granola heritage carrots creamy mash fries 4.75 hand-cut chips 5.00

bitter leaves, walnut & beet 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.

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