



LUNCH & DINNER

LUNCH & EARLY EVENING SET MENU

2 Courses 24.50 | 3 Courses 32.00

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]

LEEK & SWEET ONION VICHYSOISSE SOUP

scallion cream, walnut & mixed seed granola, melba toast

9.00

LAYERED CHICKEN LIVER PÂTÉ,

fig chutney, pistachio crumbs, fruit & nut toast

11.75

WHITE LAKE DAIRY GOAT'S CURD CHEESECAKE [V]

saffron-poached pears, herb salad, Jerusalem crisps

11.75

[V]

PORCINI, WILD MUSHROOM & TALEGGIO RISOTTO

king oyster mushrooms, charred sweetcorn, pine nuts

18.95

ST. AUSTELL BAY MUSSELS * & FRIES

white wine, cream, garlic & parsley, crusty bread

* subject to availability

16.95

GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

Panko-crumbed fish of the day, crushed peas, tartare

16.95

ROSEMARY-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE

creamed Savoy, heritage carrots

18.95

STICKY TOFFEE PUDDING

butterscotch sauce, Cornish clotted cream

8.75

DARK CHOCOLATE BROWNIE

salted caramel ice cream, tuile biscuit

8.75

DUO OF SORBETS | DUO OF ICE CREAMS

raspberry, citrus | salted caramel, vanilla

7.00

DUO OF BRITISH ARTISAN CHEESES

apple jelly, celery, biscuits

Barkham Blue [V] | Pitchfork Organic Cheddar

10.50

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, apple jelly, celery, biscuits 14.50

Barkham Blue, past. cow [V] | Baron Bigod, unpast. cow | Pitchfork Somerset Organic Cheddar, past. cow

SIDES & SAVOURIES

red pepper hummus & crispbreads 4.00 | roasted nuts 4.00 | lemon & garlic olives 4.00 | breads & butter 2.50
buttered Savoy 4.75 | creamed spinach 4.75 | heritage carrots 4.75 | mash 4.75 | fries 4.75 | hand-cut chips 5.00 | Parmesan, 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.

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STARTERS

[V] LEEK & SWEET ONION VICHYSOISSE SOUP 9.00

scallion cream, walnut & mixed seed granola, melba toast

HONEY-ROASTED GAMMON & BLACK PUDDING ROULADE 11.75

glazed Cox's, shallots, wholegrain mustard mayo, smoked bacon toast

[V] ROASTED CAULIFLOWER & OLD WINCHESTER PANNA COTTA 12.00

toasted sweet almonds, pickled cauliflower, feuilles de brick

SMOKED HADDOCK & GRUYÈRE FISHCAKE 12.00

smoked salmon tartare, beetroot slaw, caper & dill emulsion

Main Course 19.00

BEETROOT & ORANGE-CURED LOCH DUART SALMON 13.00

Cornish crab, cucumber ribbons, 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, Parmesan cream, parsnip crisps

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING 25.50

creamed Savoy, potato & rosemary boulangère, cider sauce

ROASTED CORNISH HAKE 25.50

parsley root purée, red pepper & onion pipérade, chorizo quinoa

BREAST OF MERRIFIELD FARM DUCK, ROSEMARY SHALLOT SAUCE 27.50

girolle mushrooms, ginger heritage carrots, baked & puréed celeriac

28 DAY DRY-AGED BRITISH RIB-EYE STEAK 33.00

devil & green peppercorn sauce, hand-cut chips, onion rings, winter leaves

PUDDINGS

GILBEY'S LEMON TART, raspberry coulis, vanilla ice cream 9.00

LYCHEE CRÈME BRÛLÉE, mango gel, hibiscus meringue 9.00

CLASSIC ITALIAN TIRAMISU, cherries in Kirsch, candied almonds 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