



SET SUNDAY LUNCH

2 Courses £27.50 3 Courses £36.00

STARTERS

LEEK & SWEET ONION VICHYSOISSE SOUP [V]

scallion cream, walnut & mixed seed granola, melba toast & seed bread

BEETROOT & ORANGE-CURED LOCH DUART SALMON

Cornish crab, vodka-pickled golden beets, Einkorn bread

SMOKED HADDOCK & GRUYÈRE FISHCAKE

smoked salmon tartare, beetroot slaw, caper & dill emulsion

WHITE LAKE DAIRY GOAT'S CURD CHEESECAKE [V]

saffron-poached pears, herb salad, Jerusalem crisps

LAYERED CHICKEN LIVER PÂTÉ

fig chutney, pistachio crumbs, fruit & nut toast

MAINS

RICOTTA, SPINACH & BUTTERNUT SQUASH CANNELONI [V]

roasted vine tomatoes, Parmesan cream, parsnip crisps

ROSEMARY-BRAISED SHOULDER OF LAMB SHEPHERD'S PIE

creamed Savoy, heritage carrots

ROASTED CORNISH HAKE

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

ST. AUSTELL BAY MUSSELS & FRIES

white wine, cream, garlic & parsley, crusty bread

ROAST BELLY OF OUTDOOR-REARED SUFFOLK PORK & CRACKLING

roast potatoes, seasonal vegetables, apple sauce

ROAST RUMP LOIN OF BRITISH BEEF & YORKSHIRE PUDDING

roast potatoes, seasonal vegetables, horseradish sauce

PUDDINGS

MIXED RED BERRY ETON MESS, hibiscus meringue shards

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

STICKY TOFFEE PUDDING, Cornish clotted cream

AFFOGATO AL CAFFÈ: espresso coffee, vanilla ice cream, hazelnut biscotti

SIDES & SAVOURIES

red pepper hummus & crispbreads 4.00 roasted nuts 2.50 garlic & chilli olives 4.00 breads & butter 2.50

creamy mash 4.75 creamed Savoy 5.00 heritage carrots 5.00 fries 4.75 hand-cut chips 5.00 Parmesan, frisée & rocket salad 5.50

On all our menus there may be nuts or traces of nuts in some of the dishes. Please ask us 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.

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