

HRISHI



SUNDAY LUNCH MENU

(Please note this is a sample menu
only and the dishes vary)

Three course lunch: £38.00 per person
Coffee with chocolates: £5.00 per person
Cheese (additional course): £12.00 per person
Filtered still or sparkling water (75cl): £1.00



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STARTERS

JERUSALEM ARTICHOKE

Jerusalem artichoke velouté,
variations of cultivated and wild
mushrooms, red amaranth leaves

SPINYBACK RIESLING

NELSON, NEW ZEALAND

£10.50 ^{125ML}, £12.50 ^{175ML}

MORECAMBE FISH CAKE

Crispy fish cakes, chunky tartar
sauce, mixed leaves

MACON PERONNE

DOMAINE DU BICHERON FRANCE

£8.50 ^{125ML}, £9.50 ^{175ML}

LOCH DUART SALMON

Cured loin of salmon sprinkled with
Japanese Togarashi spice, salmon belly tartar,
classic English piccalilli flavours

SANCERRE ROSÉ

HUBERT BROCHARD, CHAVIGNOL, LOIRE, FRANCE

£10.00 ^{125ML}, £12.00 ^{175ML}

DUCK LIVER & ENGLISH STRAWBERRIES

Marinated and cured parfait of Domaine de
Lanavaux duck liver, English strawberry
flavours, black pepper and yoghurt gel, warm
home-made brioche

BLACK MUSCAT ELYSIUM

ANDREW QUADY, CALIFORNIA, USA

£16.00 ^{125ML}

MAINS

ROAST CUMBRIAN HERITAGE BEEF
Roast sirloin of Cumbrian Heritage
beef, traditionally garnished

CABERNET FRANC LA TUNELLA
FRIULI, ITALY
£10.50 ^{125ML} £13.00 ^{175ML}

YORKSHIRE CORN FED CHICKEN
Poached and roasted breast of
chicken, truffle creamed potatoes,
spring onions, truffle jus

BEAUJOLAIS VILLAGES
DOMAINE DIDIER DESVIGNES, BEAUJOLAIS, FRANCE
£8.50 ^{125ML} £9.50 ^{175ML}

MORECAMBE COD
Salted cod gently roasted, Cornish crab
spaghetti, smoked butter emulsion, lumpfish
caviar

TORRONTES
BODEGA NORTON, MENDOZA, ARGENTINA
£7.50 ^{125ML}, £8.50 ^{175ML}

KING EDWARD POTATO
Lemon gnocchi, glazed salsify,
baby carrots, tomato 'Rasam'

ALBARINO
PAZO LA MAZA, RIAS BAIXAS, SPAIN
£10.00 ^{125ML}, £12.50 ^{175ML}

DESSERTS

PEANUT BUTTER & BANANA
Peanut butter semifreddo, caramelised
banana, banana ice cream

BLACK MUSCAT, ELYSIUM, ANDREW QUADY,
CALIFORNIA, USA
£16.00 ^{125ML}

TRINIEA WHITE CHOCOLATE
White chocolate parfait, slow roast
white chocolate 'Namelaka', carrot
compote, chocolate sorbet

BRUMAIRE, CUVÉE NOVEMBRE
ALAIN BRUMONT, PACHERENC DU VIC-BILH
FRANCE
£16.00 ^{125ML} £60.00 ^{500ML}

PASSION FRUIT
Set passion fruit cream, glazed raspberry,
tarragon jelly, Malabar black pepper and
yoghurt sorbet

LATE HARVEST SAUVIGNON BLANC,
STICKY MICKEY, ERADUS, MARLBOROUGH, NZ
£13.00 ^{125ML}

CHEESE
Selection of three British farmhouse
cheeses with home-made chutney,
crunchy celery, assorted biscuits

RAMOS PINTO LBV PORT
PORTUGAL
£8.00 ^{75ML}