GIBNEY'S

London

PRIVATE DINING MENUS

Please select one menu for your whole party.

We like to think of our dining as a feasting experience. You and your guests won't have to make the hard decision of choosing just one thing – our family-style sharing menus mean that you can sample all of the dishes in your selected menu and compare favourites with your guests!

We are super passionate about our wines here at Gibney's London.

Our wine experts will be delighted to recommend wines to compliment your menu.

MENU 1 - £55

Soused Herrings, Potato & Dill Whipped Smoked Cod Roe, Seaweed Salt Chilli Chicken, Chorizo Mayo

Sugar Pit Pork Racks, Bitter Greens, Black Bean & Lime Hereford Prime Sirloin, Chimi Churri Bearnaise Salt Pastry Baked Chicken, Rosemary Dressing

Stuffed Baked Apple, Prune & Armagnac
Creme Pots, Seville Orange, Ginger Shortbread
Carrot & Walnut Cake, Quince & Vanilla

VEGETARIAN MENU

Braised Kale on Toast Beetroot, Tottenham Curd, Pomegranate Celeriac, Beaufort Cheese, Black Truffle

Baked Swede, Roast Carrots, Smoked Almonds
Potato & Cabbage Dumpling, Smoked Onion
Jerusalem Artichoke, Oyster Mushroom & Bearnaise

MENU 2 - £65

Beef Tartare, Oyster, Seaweed Crab, Lavage, Pickled Pear Crubeen, Crushed Swede, Coleman's Mustard

Sugar Pit Pork Racks, Bitter Greens, Black Bean & Lime Wood Oven Baked Sole, Squash, Cavolo Nero, Grapes & Hazelnuts Salt Pastry Baked Chicken, Rosemary Dressing

Dark Chocolate Mousse, Banana Mousse & Milk Jam Carrot & Walnut Cake, Quince & Vanilla Stuff Baked Apple, Prune & Armagnac

MENU 3 - £75

Brown Crab Bisque, Grelots & Tarragon Crubeens, Crushed Swede, Colemans Mustard Crab, Lovage & Pickled Pear

Hannon Beef Rib & Bearnaise 'Lebanese Style' Mackerel, Anchoiade & Bitter Leaves Wood Oven Baked Sole, Squash, Cavolo Nero, Grapes & Hazelnuts

Apple Tarte Tartin, Vanilla Ice Cream, Caramel Sauce Creme Pots, Seville Orange, Ginger Shortbread Dark Chocolate Mousse, Banana Mousse & Milk Jam