



DINNER MENU

rosemary, cumin & sumac-roasted nuts 4.00 Italian mixed olives 4.00
Filone sourdough & Maldon-salted butter 2.50

STARTERS

Butternut squash, chilli & coconut soup	minted yoghurt chilli jam crusty bread [V]	7.95
Whipped wild mushroom parfait	soused girolles chicory mushroom-glazed pastry [V]	9.95
Crumbed dill-cured Cornish mackerel	warm potato salad horseradish beetroot	9.95
Pressed chicken & black pudding	beer-pickled onions toasted corn mayonnaise sourdough	9.95
Duck liver parfait brûlée	kumquat compote cornichons raisin & rosemary bread	10.95
Citrus-cured Loch Duart salmon	sea vegetables cucumber dill salad cream	11.95
Kataifi-coated prawn & crispy squid	pickled fennel bacon crumb lemon wasabi mayonnaise	12.95

MAINS

Sautéed chickpea polenta	spiced beetroot & coconut quinoa whipped coconut yoghurt [vegan]	17.95
Dolce Gorgonzola & casarecce pasta	rocket honey-candied pecans crisp sage [V]	17.95
Confit leg of Loomswood Farm duck	red cabbage sauerkraut creamed potatoes crisp maple-cured bacon	18.95
Pavé of Cornish cod	caramelised parsnip purée white beans cavolo nero burnt sage butter	19.95
Belly of Suffolk pork, dumpling & crackling	white radish bok choy roasted carrots spiced apple purée	19.95
Fillet of farmed stone bass	Tarka dhal pickled chestnut mushrooms coriander salad cucumber yoghurt	24.95
Roast rump of Cornish lamb & harissa sausage	peas smoked aubergine balsamic mustard seeds hay-butter fondant	25.95

28 DAY DRY-AGED STEAKS

8oz HANGER 25.75 [medium rare] 10oz SIRLOIN ON THE BONE 29.75
hand-cut chips watercress salad baked hay mayonnaise & chimichurri sauce

SIDES 4.00

spiced beetroot & coconut quinoa buttered cabbage roasted carrots & nigella seeds
mixed leaf, fennel & cucumber salad skin-on fries creamy mash
hand-cut chips 4.75

PUDDINGS | CHEESE

Sticky toffee & date pudding	vanilla ice cream honeycomb butterscotch sauce	7.95
Gilbey's lemon tart	apricot sorbet raspberry sauce	7.95
Trinity Cream	roast malted peach oat crumble caramelised puffed rice	7.95
Bergamot orange parfait	fennel seed meringues lemon thyme ice cream olive oil shortbread	7.95
Dark chocolate cremoso & sablé biscuits	Earl grey poached pear white chocolate crumbs	7.95
Sorbets	1 / 2 / 3 scoops apricot blackcurrant coconut	3.95 / 5.95 / 7.95
Ice creams	1 / 2 / 3 scoops vanilla pistachio chocolate swirl	3.95 / 5.95 / 7.95
Affogato al caffè:	espresso coffee vanilla ice cream hazelnut raisin biscotti	7.95
Mini chocolate & salted caramel truffles	OR hazelnut raisin biscotti	3.50

British artisan cheeses 2 / 3 / 4 / 5 pieces fruit chutney biscuits 8.00 / 10.00 / 12.00 / 14.00
Cerne Ash, unpast. goat's milk, Glos. [V] Beauvale Blue, past. cow's milk, Notts. Baron Bigod, unpast. cow's milk, Suffolk
Hafod Organic Cheddar, unpast. cow's milk, West Wales Berkswell, unpast. ewe's milk, W. Midlands

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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