



# Gilbey's



## December 2018 | Dinner Menu

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

### STARTERS

Roasted pumpkin soup	<i>toasted seeds spiced orange cream [V]</i>	7.95
Whipped wild mushroom parfait	<i>soused girolles chicory mushroom-glazed pastry [V]</i>	9.95
Cornish haddock & prawn croquette	<i>beetroot relish hazelnuts horseradish crème fraîche radishes</i>	9.95
Pressed braised gammon & parsley	<i>grain mustard butter pickles toasted sourdough</i>	9.95
Duck liver parfait brûlée	<i>kumquat compote cornichons raisin &amp; rosemary bread</i>	10.95
Citrus-cured Loch Duart salmon	<i>sea vegetables cucumber dill salad cream</i>	11.95
Kataifi-coated prawn & crispy squid	<i>pickled fennel bacon crumb lemon wasabi mayonnaise</i>	12.95

### MAINS

Spelt, barley & roasted squash risotto	<i>toasted pistachios &amp; seeds shimeji mushrooms Old Winchester cheese [V]</i>	17.95
Dolce Gorgonzola & casarecce pasta	<i>rocket honey-candied walnuts crisp sage [V]</i>	17.95
Pavé of North Atlantic cod	<i>Jerusalem artichokes haricot beans kale crisps roasted garlic</i>	18.95
Ballotine of Holly Farm turkey, bacon & sausage	<i>chestnuts &amp; Brussels tops roast potatoes &amp; roots cranberries</i>	19.95
Belly of Suffolk pork & crackling	<i>candied apple king oyster mushroom Swiss chard Calvados jus</i>	19.95
Fillet of farmed stone bass	<i>shellfish bisque poached mussels linguini saffron rouille</i>	24.95
Roast rump of Cornish lamb & harissa sausage	<i>roasted squash pressed potato chermoula relish</i>	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

*Swiss chard & roasted cashew nut butter 4.00 buttered cabbage 4.00 ginger-glazed beetroot 4.00*  
*Feta, beetroot, pumpkin seeds & watercress salad 4.75 [V] skin-on fries 4.00 creamy mash 4.00 hand-cut chips 4.75*

### PUDDING | CHEESE

Traditional Christmas plum pudding	<i>brandy sauce redcurrant compote</i>	7.95
Gilbey's lemon tart	<i>clementine sorbet raspberry sauce</i>	7.95
Dark chocolate cream	<i>streusel crumb poached cherries cherry gel pistachio sponge cake</i>	7.95
Bergamot orange parfait	<i>fennel seed meringues lemon thyme ice cream olive oil shortbread</i>	7.95
Sticky toffee & date pudding	<i>vanilla cream honeycomb butterscotch sauce</i>	7.95
Sorbets	<i>1 / 2 / 3 scoops coconut clementine green apple</i>	3.95 / 5.95 / 7.95
Ice creams	<i>1 / 2 / 3 scoops vanilla pistachio chocolate brownie</i>	3.95 / 5.95 / 7.95
Affogato al caffè:	<i>espresso coffee vanilla ice cream hazelnut raisin biscotti</i>	7.95
Mini chocolate & salted caramel truffles	OR hazelnut raisin biscotti	3.50
British artisan cheeses	<i>2 / 3 / 4 / 5 pieces fruit chutney biscuits</i>	8.00 / 10.00 / 12.00 / 14.00
	<i>Sinodun Hill, unpast. goat's milk, Oxfordshire [V] Barkham Blue, past. cow's milk, Berkshire [V]</i>	
Isle of Mull Scottish Cheddar,	<i>unpast. cow's milk Baron Bigod, unpast. cow's milk, Suffolk Washbourne, unpast. ewe's milk, Devon</i>	

*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.*

[www.gilbeygroup.com](http://www.gilbeygroup.com) [oldamersham@gilbeygroup.com](mailto:oldamersham@gilbeygroup.com) +44 (0)1494 727242

ALC-X-[xx]-01.12.18-OA



# Gilbey's



## December Party Menu 2018 3 courses £40.00

### Roasted pumpkin soup [V]

*toasted seeds spiced orange cream*

### Whipped wild mushroom parfait [V]

*soused girolles chicory mushroom-glazed pastry*

### Duck liver parfait brûlée

*kumquat compote cornichons raisin & rosemary toast*

### Citrus-cured Loch Duart salmon

*sea vegetables cucumber dill salad cream*



### Spelt, barley & roasted squash risotto [V]

*toasted pistachios & seeds shimeji mushrooms Old Winchester cheese*

### Fillet of farmed stone bass & shellfish bisque

*poached mussels linguini saffron rouille*

### Bacon-wrapped ballotine of Holly Farm turkey

*chestnuts & Brussels tops pigs in blankets roasted potatoes & roots cranberries*

### Moroccan rump of Cornish lamb & harissa sausage

*roasted squash pressed potato chermoula relish*

### \*10oz 28 day dry-aged sirloin on the bone\*

*hand-cut chips watercress salad baked hay mayonnaise chimichurri sauce*

*[\*£4.50 supplement | cooked medium rare\*]*



### Traditional Christmas plum pudding

*brandy sauce redcurrant compote*

### Gilbey's lemon tart

*clementine sorbet raspberry sauce*

### Dark chocolate cream

*streusel crumb poached cherries cherry gel pistachio sponge cake*

### Bergamot orange parfait

*fennel seed meringues lemon thyme ice cream olive oil shortbread*

### Duo of British artisan cheeses

*celery fruit chutney biscuits*

CHOOSE FROM OUR SELECTION

**Sinodun Hill** unpasteurised goat's milk, Oxfordshire [V] **Barkham Blue** pasteurised cow's milk, Berkshire [V]

**Isle of Mull Scottish Cheddar** unpast cow's milk **Baron Bigod** unpasteurised cow's milk, Suffolk

**Washbourne** unpasteurised ewe's milk, Devon

*[£2.00 supplement per extra cheese]*

#### EXTRAS

*buttered cabbage 4.00 ginger-glazed beetroot 4.00 Old Winchester cheese, chicory & rocket salad 4.75 [V]  
skin-on fries 4.00 creamy mash 4.00 hand-cut chips 4.75 roasted nuts 4.00 Italian olives 4.00*

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.

**www.gilbeygroup.com oldamersham@gilbeygroup.com +44(0) 1494 727242**

