



Gilbey's



LUNCH SET MENU 2 Courses 15.00 | 3 Courses 20.00

Monday – Saturday

Roasted pumpkin soup [V]

toasted seeds spiced orange cream

Potted braised gammon & parsley

grain mustard butter pickles toasted sourdough

Avocado, Feta & heritage beetroot salad [V]

watercress toasted pumpkin seed dressing



Spelt, barley & roasted squash risotto [V]

pistachios & seeds shimeji mushrooms Old Winchester cheese

Loomswood Farm free-range duck leg

creamed potato buttered red cabbage

Pavé of North Atlantic cod

Jerusalem artichokes haricot beans kale crisps roasted garlic

St. Austell Bay mussels

steamed in a white wine & parsley broth

crusty bread fries



Sticky toffee & date pudding, butterscotch sauce

vanilla ice cream honeycomb

Duo of Sorbets

clementine green apple coconut

Duo of Ice Creams

pistachio chocolate brownie vanilla

Affogato al caffè

espresso coffee vanilla ice cream hazelnut & raisin biscotti

Duo of British artisan cheeses, fruit chutney & biscuits

[3.00 supplement]

*Barkham Blue, pasteurised cow's milk, Berkshire
Isle of Mull Scottish Cheddar, unpasteurised cow's milk*



Wine-down Wednesday's

*What better way to get over that mid-week hump
than coming to Gilbey's to enjoy 50% off selected bottles of wine.*

*If that wasn't good enough we will also be waiving our corkage fee
an come in and enjoy that special bottle of wine you've been saving!*

Book your table now!

*Give us a call or book online for this amazing offer
we look forward to welcoming you*



Gilbey's



Monday – Saturday

LUNCH MENU

Monday – Saturday

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

STARTERS

ROASTED PUMPKIN SOUP **7.95 [V]**
toasted seeds spiced orange cream

WHIPPED WILD MUSHROOM PARFAIT **9.95 [V]**
soused girolles chicory mushroom-glazed pastry

POTTED BRAISED GAMMON & PARSLEY **9.95**
grain mustard butter pickles toasted sourdough

CORNISH HADDOCK & PRAWN CROQUETTE/S **9.95 / 14.50**
beetroot relish hazelnuts horseradish crème fraîche radishes

ST. AUSTELL BAY MUSSELS STEAMED IN A WHITE WINE & PARSLEY BROTH **9.95 / 14.50**
crusty bread [main course with crusty bread & fries]

DUCK LIVER PARFAIT BRÛLÉE & KUMQUAT COMPOTE **10.95**
cornichons rosemary & raisin toast

CITRUS-CURED LOCH DUART SALMON **11.95**
sea vegetables cucumber dill salad cream

KATAIFI-COATED PRAWN & CRISPY SQUID **12.95**
pickled fennel bacon crumb lemon wasabi mayonnaise

MAINS

AVOCADO, FETA, & HERITAGE BEETROOT SALAD **12.00 [V]**
watercress toasted pumpkin seed dressing
ADD citrus-cured sea trout 3.00 supplement

DOLCE GORGONZOLA & CASARECCE PASTA **14.50 [V]**
rocket honey-candied walnuts crisp sage

SPELT, BARLEY & ROASTED SQUASH RISOTTO **14.50 [V]**
pistachios & seeds shimeji mushrooms Old Winchester cheese

GILBEY'S FISH & HAND-CUT CHIPS **14.50**
Panko-crumbed Cornish ling [cod family] peas-three-ways tartare sauce

PAVÉ OF CORNISH COD **18.95**
Jerusalem artichokes haricot beans kale crisps roasted garlic

LOOMSWOOD FARM FREE-RANGE DUCK LEG **17.95**
buttered red cabbage creamed potato

BELLY OF SUFFOLK PORK & CRACKLING **19.95**
candied apple king oyster mushroom Swiss chard Calvados jus

28 DAY DRY-AGED STEAKS

4oz Hanger 14.50 8oz Hanger 25.75 10oz Bone-in Sirloin 29.75
hand-cut chips OR fries baked hay mayonnaise chimichurri sauce

SIDES

buttered cabbage 4.00 Swiss chard & roasted cashew nut butter 4.00 hand-cut chips 4.75
Feta, beetroot, pumpkin seed & watercress salad 4.75 fries 4.00 creamy mash 4.00

www.gilbeygroup.com oldamersham@gilbeygroup.com 01494 727242

LUNCH-M-[88]-30.11.17-OA



Gilbey's



EVENING SET MENU

2 Courses 22.50 | 3 Courses 28.50

Monday – Thursday from 6.30 pm

Roasted pumpkin soup [V]

toasted seeds spiced ginger cream

Potted braised gammon & parsley

grain mustard butter pickles toasted sourdough

Cornish haddock & prawn croquette

horseradish crème fraîche hazelnuts radishes



Spelt, barley & roasted squash risotto [V]

pistachios & seeds shimeji mushrooms Old Winchester cheese

Loomswood Farm free-range duck leg

buttered red cabbage creamed potato

Pavé of Cornish cod & roasted garlic

Jerusalem artichokes haricot beans kale crisps



Sticky toffee & date pudding, butterscotch sauce

vanilla ice cream honeycomb

Duo of Sorbets

clementine green apple coconut

Duo of Ice Creams

pistachio chocolate brownie vanilla

Affogato al caffè

espresso coffee vanilla ice cream hazelnut raisin biscotti

Duo of British artisan cheeses, fruit chutney & biscuits

*Barkham Blue pasteurised cow's milk, Berkshire
Isle of Mull Scottish Cheddar, unpasteurised cow's milk*



Wine-down Wednesday's

*What better way to get over that mid-week hump
than coming to Gilbey's to enjoy 50% off selected bottles of wine.*

*If that wasn't good enough we will also be waiving our corkage fee
an come in and enjoy that special bottle of wine you've been saving!*

Book your table now!

*Give us a call or book online for this amazing offer
we look forward to welcoming you*