



Gilbey's



DECEMBER 2018 DINNER MENU

SAVOURIES

caramelised onion hummus & crispbreads 4.50
sea salt & pepper roasted nuts 3.95 garlic & chilli olives 3.95 mixed breads & butter 2.50

Please note that some Vegetarian dishes [V] can be adapted to use only Vegan ingredients [Vgn]

STARTERS

White mushroom & parsnip soup	King oyster mushrooms	smoked paprika	Greek yoghurt	sunflower bread	[V & Vgn]	7.95
Sticky red onion & Beauvale Blue cheese tart	tomato ketchup	pickled cucumber	sweet & salted walnuts		[V & Vgn]	9.95
Smoked haddock kedgeree fishcake & smoked salmon	red cabbage & beetroot	crème fraîche	mango compote			9.95
Chicken liver pâté	dried apricot & cardamom chutney	winter fruit & almond toast				9.95
Jerusalem artichoke, almond & Pecorino cheese panna cotta	preserved lemons & golden raisins	feuilles de brick				10.95
Braised goose, prosciutto & pistachio roulade	fig & rosemary jam	smoked bacon toast				11.95
Orange gin & juniper-cured Loch Duart salmon	Devon crab & dill mayonnaise	pickled fennel	rye sourdough			11.95
Seared scallops & tempura squid	cumin butternut purée	pancetta	crisp capers			14.95

MAINS

Leek & ricotta cannelloni	roasted chestnuts & Brussels tops	Provolone Piccante cheese sauce		[V]		17.95
Spinach & roasted pumpkin risotto	Parmesan shards	crisp sage leaves	pine nuts		[V & Vgn]	17.95
Rosemary-braised leg of Merrifield Farm duck	crisp skin	spiced red cabbage	creamy mash			18.50
Ballotine of turkey, bacon & sausage	chestnuts & Brussels tops	roasted roots & potatoes	cranberry sauce			19.95
Pavé of North Atlantic hake & chorizo crumb	roasted & puréed cauliflower	lemon, parsley & Parmesan	arancini			19.95
Tenderloin of Suffolk pork & crackling	pork cheeks & walnuts	creamed Savoy & cider	mustard potato	boulangère		20.95
Pavé of North Atlantic cod & king prawns	vegetable strands	ginger & jasmine rice	tomato fondue			23.95
Scottish Highland venison three ways:	herb-crumbed loin	slow-braised shoulder	venison cottage pie			24.95
	celeriac purée	spiced red cabbage	King oyster mushrooms			
28 day dry-aged 10oz rib-eye steak	devil & peppercorn sauce	hand-cut chips	dressed leaves			29.50

SIDES 4.00

Parmesan, frisée, rocket & seed salad creamy mash skin-on fries
roasted roots creamed Savoy & cider roasted cauliflower & almonds vegetable strands

PUDDING | CHEESE

We suggest you pre-order the cheeses so that we can bring them up to room temperature

Traditional Christmas plum pudding	blood orange gel	brandy sauce				7.95
Gilbey's lemon tart	raspberry coulis	vanilla ice cream				7.95
Dark chocolate marquise	soft mandarin meringue	hazelnut & raisin	biscotti			7.95
Baileys crème brûlée	white chocolate	honeycomb clusters				7.95
Sticky toffee & date pudding	butterscotch sauce	Cornish clotted cream				7.95
Sorbets	1 / 2 / 3 scoops	citrus	blackcurrant	coconut		3.95 / 5.95/ 7.95
Ice creams	1 / 2 / 3 scoops	vanilla	salted caramel	chocolate brownie		3.95 / 5.95/ 7.95
Affogato al caffè:	espresso coffee	vanilla ice cream	hazelnut & raisin	biscotti		7.95
British artisan cheeses	2 / 3 / 4 / 5 pieces	fruit chutney	celery	biscuits		8.00 / 10.00 / 12.00/ 14.00

*Rachel unpast. goat's milk, [Somerset] [V] Beauvale Blue past. cow's milk, [Notts] Baron Bigod, unpast. cow's milk, [Suffolk]
 Old Winchester past. cow's milk, [Hampshire] [V] Hafod Organic Cheddar, past. cow's milk, [West Wales]*