



# 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

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

*NB You might like to pre-order your cheese so that we can bring them up to room temperature*

### MAINS

<b>Spelt, barley &amp; roasted squash risotto</b>	<i>toasted pistachios &amp; seeds shimeji mushrooms Old Winchester cheese [V]</i>	17.95
<b>Dolce Gorgonzola &amp; casarecce pasta</b>	<i>rocket honey-candied walnuts crisp sage [V]</i>	17.95
<b>Pavé of North Atlantic cod</b>	<i>caramelised parsnip purée haricot beans cavolo crisps burnt sage butter</i>	18.95
<b>Ballotine of Holly Farm turkey, bacon &amp; sausage</b>	<i>chestnuts &amp; Brussels tops roast potatoes &amp; roots cranberries</i>	19.95
<b>Belly of Suffolk pork &amp; crackling</b>	<i>dumpling smoked cod's roe glazed heritage carrots hazelnuts</i>	19.95
<b>Moroccan spiced Cornish lamb &amp; harissa sausage</b>	<i>roasted butternut squash chermoula relish pressed potato</i>	25.95
<b>Fillet of farmed stone bass</b>	<i>shellfish bisque poached mussels linguini saffron rouille</i>	24.95
<b>28 day dry-aged 10oz sirloin on the bone</b>	<i>hand-cut chips watercress baked hay mayonnaise &amp; chimichurri sauce</i>	29.75

### SIDES 4.00

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

### PUDDING | CHEESE

<b>Traditional Christmas plum pudding</b>	<i>brandy sauce redcurrant compote</i>	7.95
<b>Gilbey's lemon tart</b>	<i>mango sorbet raspberry sauce</i>	7.95
<b>Dark chocolate cream</b>	<i>streusel crumb passionfruit coconut sponge cake</i>	7.95
<b>Bergamot orange parfait</b>	<i>fennel seed meringues lemon thyme ice cream olive oil shortbread</i>	7.95
<b>Sticky toffee &amp; date pudding</b>	<i>vanilla ice cream honeycomb butterscotch sauce</i>	7.95
<b>Sorbets</b>	<i>1/2/3 scoops coconut mango blackcurrant</i>	3.95 / 5.95 / 7.95
<b>Ice creams</b>	<i>1/2/3 scoops vanilla pistachio chocolate brownie</i>	3.95 / 5.95 / 7.95
<b>Affogato al caffè:</b>	<i>espresso coffee vanilla ice cream hazelnut raisin biscotti</i>	7.95
<b>Mini chocolate &amp; salted caramel truffles</b>	<b>OR hazelnut raisin biscotti</b>	3.50
<b>British artisan cheeses</b>	<i>2/3/4/5 pieces fruit chutney biscuits</i>	8.00 / 10.00 / 12.00 / 14.00
<i>Cerney Ash, unpast. goat's milk, Glos. [V] Beauvale Blue, past. cow's milk, Notts. Baron Bigod, unpast. cow's milk, Suffolk</i>		
<i>Hafod Organic Cheddar, unpast. cow's milk, West Wales Berkswell, unpast ewe's milk, W. Midlands</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 oldamersham@gilbeygroup.com +44 (0)1494 727242**

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# Gilbey's



## December Party Menu 2018 3 courses £40.00

### Roasted pumpkin soup [V or Ve]

*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 or Ve]

*toasted pistachios & seeds shimeji mushrooms Old Winchester cheese*

### Fillet of farmed stone bass & shellfish bisque

*poached mussels linguini saffron rouille*

### Ballotine of Holly Farm turkey, bacon & sausage

*chestnuts & Brussels tops 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*

*[\*£5.00 supplement | cooked medium rare\*]*



### Traditional Christmas plum pudding

*brandy sauce redcurrant compote*

### Gilbey's lemon tart

*mango sorbet raspberry sauce*

### Dark chocolate cream

*streusel crumb passionfruit coconut 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

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  
*[£2.00 supplement per extra cheese]*

### EXTRAS 4.00

*buttered cabbage roasted carrots & nigella seeds*  
*mixed leaf, fennel & cucumber salad skin-on fries creamy mash hand-cut chips 4.75*  
*roasted nuts 4.00 Italian olives 4.00*

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