



LUNCH SET MENU – MONDAY - SATURDAY
2 Courses 15.00 | 3 Courses 20.00

Roasted pumpkin soup

toasted seeds spiced orange cream crusty bread [V]

Warm salt-baked sweet potato & herb quinoa salad [V]

beets seeded crackers harissa yoghurt

Pressed braised gammon & parsley

grain mustard butter pickles toasted sourdough



Dolce Gorgonzola & casarecce pasta

rocket honey-candied pecans crisp sage [V]

Confit leg of Loomswood Farm duck

red cabbage sauerkraut creamed potatoes maple-cured bacon

Gilbey's fish & chips, tartare sauce

*Panko-crumbed Cornish cod skin-on fries peas-three-ways
[triple-cooked chips 1.50 supplement]*

Cornish mussels in white wine & parsley

crusty bread & fries



Sticky toffee & date pudding

vanilla ice cream honeycomb butterscotch sauce

Duo of Sorbets

mango blackcurrant coconut

Duo of Ice Creams

vanilla pistachio chocolate swirl

Affogato al caffè

espresso coffee vanilla ice cream hazelnut & raisin biscotti

Duo of British artisan cheeses [3.00 supplement]

fruit chutney & biscuits

Beauvale Blue, past. cow's milk, Notts

Hafod Organic Cheddar unpast. cow's milk W. Wales

SIDES 4.00

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

Come and try our

EVENING SET MENU

2 Courses 20.00 | 3 Courses 25.00

Monday – Thursday Evening from 6.30

www.gilbeygroup.com oldamersham@gilbeygroup.com

+44 (0)1494 727242

SETM-L-[104]-01.12.18-OA



LUNCHTIME BRASSERIE MENU

STARTERS | SMALL PLATES

ROASTED PUMPKIN SOUP **7.95 [V]**

toasted seeds spiced orange cream crusty bread

WHIPPED WILD MUSHROOM PARFAIT **9.95 [V]**

soused girolles chicory mushroom-glazed pastry

CORNISH MUSSELS IN WHITE WINE & PARSLEY **9.50**

crusty bread

CORNISH HADDOCK & PRAWN CROQUETTE **9.50**

beetroot relish hazelnuts horseradish crème fraîche

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

PRESSED BRAISED GAMMON & PARSLEY **9.95**

grain mustard butter pickles toasted sourdough

DUCK LIVER PARFAIT BRÛLÉE & KUMQUAT COMPOTE **10.95**

cornichons rosemary & raisin toast

MAINS | LARGE PLATES

VEGETARIAN

SALT-BAKED SWEET POTATO & HERB QUINOA SALAD **12.50 [V]**

beetroot seeded cracker harissa yoghurt

DOLCE GORGONZOLA & CASARECCE PASTA **14.50 [V]**

rocket honey-candied pecans crisp sage

SPELT, BARLEY & BUTTERNUT SQUASH RISOTTO **14.50 [V]**

toasted pistachios & seeds shimeji mushrooms Old Winchester cheese

FISH & SEAFOOD

GILBEY'S FISH & CHIPS, TARTARE SAUCE **14.50 [hand-cut chips 1.50 supplement]**

Panko-crumbed Cornish cod skin-on fries peas-three-ways

CORNISH MUSSELS IN WHITE WINE & PARSLEY **14.50**

crusty bread skin-on fries

PAVÉ OF CORNISH COD **19.95**

caramelised parsnip purée white beans cavolo nero burnt sage butter

MEAT

CONFIT LEG OF LOOMSWOOD FARM DUCK **14.50**

red cabbage sauerkraut creamed potatoes maple-cured bacon

BELLY OF SUFFOLK PORK, DUMPLING & CRACKLING **19.95**

smoked cod's roe glazed heritage carrots hazelnuts

28 DAY DRY-AGED STEAKS **4oz Hanger 14.50 8oz Hanger 25.75 10oz Sirloin on the bone 29.75**

hand-cut chips OR fries baked hay mayonnaise & chimichurri sauce watercress salad



Gilbey's



EVENING SET MENU

2 Courses 20.00 | 3 Courses 25.00

Monday – Thursday from 6.30 pm

Roasted pumpkin soup [V]

toasted seeds spiced orange cream crusty bread

Pressed braised gammon & parsley

grain mustard butter pickles toasted sourdough

Cornish haddock & prawn croquette

*beetroot relish hazelnuts horseradish crème
fraîche radishes*



Spelt, barley & butternut squash risotto

*toasted pistachios & seeds shimeji mushrooms
Old Winchester cheese [V]*

Confit leg of Loomswood Farm duck

*red cabbage sauerkraut creamy mash maple-
cured bacon*

Pavé of North Atlantic cod

*caramelised parsnip purée white beans cavolo
nero
burnt sage butter*



Sticky toffee & date pudding

*vanilla ice cream honeycomb butterscotch
sauce*

Duo of Sorbets

mango blackcurrant coconut

Duo of Ice Creams

pistachio chocolate swirl vanilla

Affogato al caffè

*espresso coffee vanilla ice cream hazelnut
raisin biscotti*

Duo of British artisan cheeses, fruit chutney & biscuits

*Beauvale Blue, past. cow's milk, Notts
Hafod Organic Cheddar, unpast. cow's milk, West
Wales*

SIDES 4.00

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

Come and try our great value

LUNCH SET MENU

2 Courses 15.00 | 3 Courses 20.00

Monday – Saturday Lunch

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