



LUNCH SET MENU

Monday - Saturday

2 Courses 15.00 | 3 Courses 20.00

CREAM OF JERUSALEM ARTICHOKE SOUP [V]
celery oil, hazelnut & spinach pesto, Parmesan croûtons

SALT-BAKED HERITAGE CARROTS & BARON BIGOD CHEESE SALAD [V]
spiced granola, brown butter & carrot dressing

GILBEY'S SMOKED MACKEREL CAESAR SALAD
baby gem, sourdough, Parmesan, anchovy dressing

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

GRILLED SUPREME OF FREE-RANGE CHICKEN
parsley root risotto, lovage, puffed spelt

GILBEY'S FISH & CHIPS, TARTARE SAUCE
Panko-crumbed Cornish cod, skin-on fries, peas-three-ways
[with hand-cut chunky chips: 1.50 supplement]

ST. AUSTELL BAY MUSSELS STEAMED IN WHITE WINE & PARSLEY
crusty bread & fries

PEAR & GINGER PARKIN, poached Yorkshire rhubarb, vanilla custard

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

BRASSERIE PUDDINGS | CHEESE

GILBEY'S LEMON TART 7.95
vanilla Mascarpone cream

'BANOFFEE PIE' 7.95
banana crèmeux, toffee pavlova, biscuit crumbs

BERGAMOT PARFAIT & FENNEL SEED MERINGUES 7.95
lemon thyme ice cream, olive oil shortbread

DARK CHOCOLATE DÉLICE 7.95
passionfruit, roasted peanuts, cocoa nib tuile

PEAR & GINGER PARKIN 7.95
Poached Yorkshire rhubarb, vanilla custard

AFFOGATO AL CAFFÈ 7.95
espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

SORBETS: 1 / 2 / 3 scoops mango, blackcurrant, coconut 3.95 / 5.95 / 7.95

ICE CREAMS: 1 / 2 / 3 scoops vanilla, chocolate swirl, pistachio 3.95 / 5.95 / 7.95

BRITISH ARTISAN CHEESES: 2 / 3 / 4 / 5 pieces, fruit chutney, celery, biscuits 8.00 / 10.00 / 12.00 / 14.00

Golden Cross, unpast. goat [E. Sussex] [V] Beauvale Blue past. cow [Notts] Baron Bigod, unpast. cow [Suffolk]
Old Winchester, past cow [Hants] [V] Hafod Organic Cheddar, past. cow [W. Wales] Berkswell, unpast. ewe [W. Midlands]

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SETM-L-[106]-21.02.19-OA



LUNCHTIME BRASSERIE MENU

BRASSERIE STARTERS

CREAM OF JERUSALEM ARTICHOKE SOUP **7.95 [V]**

celery oil, hazelnut & spinach pesto, Parmesan croûtons

SALT-BAKED HERITAGE CARROTS & BARON BIGOD CHEESE SALAD **9.95 [V] [Main 14.50]**

spiced granola, brown butter & carrot dressing

ST. AUSTELL BAY MUSSELS STEAMED IN WHITE WINE & PARSLEY **9.50 [Main with skin-on fries 14.50]**

crusty bread

GILBEY'S SMOKED MACKEREL CAESAR SALAD **9.95 [Main with skin-on fries 14.50]**

baby gem, sourdough, Parmesan, anchovy dressing

LAMB KLEFTIKO CROQUETTE **9.95**

chermoula relish, minted yoghurt, braised onion

DUCK LIVER PARFAIT BRÛLÉE **10.95**

kumquat compote, cornichons, rosemary & raisin toast

EARL-GREY TEA-CURED LOCH DUART SALMON **11.95 [Main with salad 14.50]**

root vegetable & citrus mayonnaise salad, thyme crackers

KATAIFI-COATED PRAWN & CRISPY SQUID **12.95**

pickled kohlrabi, charred leek, green peppercorn & coriander mayonnaise

BRASSERIE MAINS

INDIAN SPICED POTATO CAKES & WHIPPED COCONUT **14.50 [V]**

beetroot, seeded cracker, harissa yoghurt

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

rocket, honey-candied walnuts, crisp sage

GRILLED SUPREME OF FREE-RANGE CHICKEN **14.50**

parsley root risotto, lovage, puffed spelt

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

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

ROAST PAVÉ OF NORTH ATLANTIC COD **14.50**

capers & roasted artichokes, herb-crushed new potatoes

BELLY OF SUFFOLK PORK & CRACKLING **19.95**

Gilbey's brown sauce, celeriac rémoulade, kale, roasted apples

28 DAY DRY-AGED 10oz CORNISH BONE-IN SIRLOIN STEAK **29.50**

hand-cut chips, watercress salad, roast shallot, Café de Paris butter

SIDES

Baby gem, Parmesan & crouton salad creamy mash skin-on fries salt-baked heritage carrots **4.00**

char-grilled cabbage herb-crushed potatoes **4.00**

hand-cut chips **4.75**

SAVOURIES

rosemary-roasted nuts & chickpeas **4.00** Italian mixed olives **4.00** mixed breads & butter **2.50**

There may be nuts or traces of nuts in some of the dishes. Please ask 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.

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