



LUNCH SET MENU

Monday - Saturday

2 Courses 15.00 | 3 Courses 20.00

CREAM OF ROASTED CELERIAC & BRAMLEY APPLE SOUP [V]
celery oil, seeds & puffed rice

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 SUPRÊME 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

YORKSHIRE RHUBARB PANNA COTTA
honeycomb, ginger syrup

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

YORKSHIRE RHUBARB PANNA COTTA 7.95
honeycomb, ginger syrup

TORTA DI CAPRI 7.95
coffee cream, crushed Amaretti biscuits

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

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]

www.gilbeygroup.com oldamersham@gilbeygroup.com +44 (0)1494 727242

SETM-L-[107]-21.03.19-OA



LUNCHTIME BRASSERIE MENU

BRASSERIE STARTERS

CREAM OF ROASTED CELERIAC & BRAMLEY APPLE SOUP **7.95 [V]**
celery oil, seeds & puffed rice

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

BAKED BEETROOT FALAFELS & AVOCADO PURÉE **14.50 [Vegan]**
rainbow chard, tahini soya yoghurt

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

GRILLED SUPRÊME 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

OUTDOOR-REARED SUFFOLK PORCHETTA WITH ORANGE, FENNEL & CHILLI **19.95**
crackling, sage ricotta gnudi, buttered greens & pinenuts

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 & croûton 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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