



Monday – Saturday

LUNCH SET MENU

Monday – Saturday

2 Courses 15.00 | 3 Courses 20.00

ROASTED TOMATO & RED PEPPER SOUP [V]

orzo pasta, compressed Isle of Wight heritage tomatoes

SALT-BAKED HERITAGE CARROTS & BARON BIGOD CHEESE SALAD [V]

spiced granola, brown butter & carrot dressing

SMOKED HADDOCK RICE BALL

pickled vegetables, wild garlic mayonnaise

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

AFFOGATO AL CAFFÈ 7.95

espresso coffee, vanilla ice cream, hazelnut & raisin biscotti

TORTA DI CAPRI – ITALIAN FLOURLESS CHOCOLATE & ALMOND TORTE 8.50

coffee cream, crushed Amaretti biscuits

BERGAMOT PARFAIT & FENNEL SEED MERINGUES 8.50

lemon thyme ice cream, olive oil shortbread

DARK CHOCOLATE DÉLICE 8.75

passionfruit, roasted peanuts, cocoa nib tuile

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-[108]-26.04.19-OA



Monday – Saturday

LUNCHTIME BRASSERIE MENU

Monday - Saturday

BRASSERIE STARTERS

ROASTED TOMATO & RED PEPPER SOUP 7.95 [V]

orzo pasta, compressed Isle of Wight heritage tomatoes

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

SMOKED HADDOCK RICE BALL 9.95 [Main with skin-on fries 14.50]

pickled vegetables, wild garlic mayonnaise

SHREDDED DUCK DUMPLING 9.95 [Main 14.50]

watercress, orange & red cabbage salad, soy dressing

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 | V]

rainbow chard, tahini soya yoghurt

DOLCE GORGONZOLA & CASARECCE PASTA 14.50 [V]

rocket, honey-candied walnuts, crisp sage

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

GRILLED SUPRÊME OF FREE-RANGE CHICKEN 15.50

parsley root risotto, lovage, puffed spelt

PAVÉ OF NORTH ATLANTIC COD 20.75

pan-roasted new potatoes, mussels, cucumber & dill

OUTDOOR-REARED SUFFOLK PORCHETTA WITH ORANGE, FENNEL & CHILLI 21.75

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

salt-baked heritage carrots char-grilled cabbage creamy mash skin-on fries 4.00

watercress, orange & red cabbage salad, soy dressing hand-cut chips Jersey Royals & wild garlic 4.75

SAVOURIES

rosemary-roasted nuts & chickpeas 4.00 Italian mixed olives 4.00 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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