



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

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

GRILLED THYME-MARINATED SUPRÊME OF FREE-RANGE CHICKEN
early summer garden vegetable & almond quinoa, lemon sherbet dressing

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

MALTED MILK CUSTARD TART **7.95**
toasted hazelnuts, Dorset clotted cream

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

BERGAMOT PARFAIT & FENNEL SEED MERINGUES **8.50**
lemon thyme ice cream, olive oil shortbread

DARK CHOCOLATE, ALMOND & PEANUT BUTTER TORTE **8.75**
sweet pickled apples, salted caramel popcorn

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-[109]-21.05.19-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]**

beet, fennel & radish salad, yuzu crème fraîche, potato & poppy seed sourdough

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

pickled kohlrabi, charred leek, green peppercorn & coriander mayonnaise

BRASSERIE MAINS

BAKED BEETROOT FALAFELS & AVOCADO PURÉE **15.50 [Vegan]**

rainbow chard, tahini soya yoghurt

SPINACH, FETA & LEEK FILO PARCEL **15.50 [V]**

dukkah-spiced cauliflower, whipped hummus, Kalamata olives

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 THYME-MARINATED SUPRÊME OF FREE-RANGE CHICKEN **17.50**

early summer garden vegetable & almond quinoa, lemon sherbet dressing

28 DAY DRY-AGED 5oz BRITISH FLAT-IRON STEAK **17.75 [cooked medium rare]**

skin on fries, watercress salad, green peppercorn mayonnaise

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 BRITISH 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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