



Monday – Saturday

LUNCH SET MENU

Monday – Saturday

2 Courses 15.00 | 3 Courses 20.00

PEA, LETTUCE & MARJORAM SOUP [V]
crème fraîche, rapeseed oil

AVOCADO, ORANGE & WATERCRESS SALAD
marinated feta, roasted chickpeas

SMOKED HADDOCK RICE BALL
pickled vegetables, wild garlic mayonnaise

ROASTED SAN MARZANO TOMATO FREGOLA [Vegan]
elderflower vinegar-pickled onions, 'Mozzarella', basil

GRILLED THYME-MARINATED SUPRÊME OF FREE-RANGE CHICKEN
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]

STRAWBERRY & ELDERFLOWER PANNA COTTA
honeycomb, lavender shortbread

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

STRAWBERRY & ELDERFLOWER PANNA COTTA **7.95**
honeycomb, lavender shortbread

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]

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

SETM-L-[110]-06.06.19-OA



Monday – Saturday

LUNCHTIME BRASSERIE MENU

Monday - Saturday

BRASSERIE STARTERS

PEA, LETTUCE & MARJORAM SOUP **7.95** [V]
crème fraiche, rapeseed oil

GRILLED WYE VALLE ASPARAGUS & POACHED HEN'S EGG **9.95** [V]
Truffled mayonnaise, Parmesan panko crumbs

AVOCADO, ORANGE & WATERCRESS SALAD **9.95** [V] [Main **14.50**]
marinated feta, roasted chickpeas

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

ROASTED SAN MARZANO TOMATO FREGOLA **15.50** [Vegan]
elderflower vinegar-pickled onions, 'Mozzarella', basil

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, fennel purée, honey-glazed apples, sage & mustard crumb

28 DAY DRY-AGED 10oz BRITISH BONE-IN SIRLOIN STEAK **29.50**
hand-cut chips, watercress salad, roast shallot, Café de Paris butter

SIDES & SAVOURIES

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**
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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