



DINNER À LA CARTE MENU

STARTERS

[V* can be adapted to be Vegan]

CREAM OF CELERIAC, LEEK & CHIVE SOUP [V] leek crumbs, crusty bread	7.95
WARM SALAD OF ROASTED JERUSALEM ARTICHOKES, BEETROOT & FENNEL [Vegan] romesco almond sauce, toasted sunflower seeds	9.95
MUSHROOM, WALNUT & PUY LENTIL PÂTÉ [Vegan] cured swede & caper rémoulade, toasted potato sourdough	10.95
PRESSED GUINEA FOWL & PARSLEY TERRINE pickled rhubarb, chicory & blood orange, toast	10.95
OAT-ROLLED POLLOCK & GRUYÈRE CROQUETTE monk's beard, compressed cucumber, pickled mustard seed mayonnaise	10.95
CHICKEN LIVER PARFAIT BRÛLÉE kumquat compote, cornichons, rosemary & raisin toast	11.95
BEETROOT & SOY-CURED LOCH DUART SALMON, SEA VEGETABLES pickled cucumber, dill & wasabi emulsion	11.95
KATAIFI-COATED PRAWN & CRISPY SQUID pickled fennel, chilli, almond & red leaf salad, lime mayonnaise	12.95

MAINS

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SPINACH & PORCINI RISOTTO [V*] whipped Oxford Blue cheese, toasted pine nuts & seeds, shimeji mushrooms	17.95
SPICED MORROCAN AUBERGINE & TOMATO ZAALOUK [V*] quinoa-coated Halloumi, grilled flatbread, mint yoghurt	17.95
ROAST BREAST OF CORN-FED FREE-RANGE CHICKEN charred calçots, baked Mayan Gold potato, purple sprouting broccoli, romesco almond sauce	21.50
PAN-ROASTED CORNISH COD black cabbage & smoked almond pesto, crispy potato, pickled watermelon radish	21.95
OUTDOOR-REARED SUFFOLK BELLY OF PORK & CRACKLING star anise carrot purée, balsamic carrots, sage & mustard seed crumble	21.95
PAN-FRIED FILLET OF SEA BREAM & LEEK BUTTER SAUCE golden beetroot gnocchi, Scottish girolles, seaweed cracker	23.95
ROAST MERRIFIELD FARM DUCK BREAST & CRISPY LEG BONBON pickled mushrooms, pumpkin purée & pumpkin seeds, peanuts, pressed potatoes	24.95
28 DAY DRY-AGED 10oz BRITISH BONE-IN SIRLOIN watercress, roast shallot, hand-cut chips, Café de Paris butter	29.95

SIDES & SAVOURIES

rosemary-roasted nuts & chickpeas	4.00	Italian mixed olives	4.00	bread & butter	2.50		
creamy mash		skin-on fries		char-grilled cabbage		buttered purple sprouting broccoli	4.00
warm Jerusalem artichoke salad, almonds & romesco		hand-cut chunky chips	4.75				

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