



Sample

## SUNDAY LUNCH SET MENU

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2 Courses £25.00 | 3 Courses £32.00

### STARTERS

#### PEA & WATERCRESS SOUP [V]

Szechuan pepper crème fraîche, chive oil, seed bread

#### AVOCADO & CHILLI-MARINATED FETA CRUMPET

wild garlic pesto, kale crisps

#### HAM HOCK & PARSLEY TERRINE, SEEDED TOAST

apple jelly, honey-pickled red onions

#### POACHED SALMON & DILL FISHCAKE

white mouli rémoulade, watercress

#### ST. AUSTELL BAY MUSSELS & CRUSTY BREAD

steamed in garlic, white wine & parsley

### MAINS

#### RAINBOW BEETROOT & CAULIFLOWER BIRYANI [V]

toasted cashews, raita, mathri cracker

#### CHICKEN, CHILLI & PURPLE SPROUTING LINGUINE

crisp skin, Parmesan

#### GILBEY'S FISH & HAND-CUT CHUNKY CHIPS

Panko-Crumbed fish of the day, peas, tartare

#### ROAST SIRLOIN OF DRY-AGED BRITISH BEEF & YORKSHIRE PUDDING

roast potatoes, seasonal vegetables, horseradish sauce

#### RIBEYE COLLAR OF FREE-RANGE SUFFOLK PORK & CRACKLING

roast potatoes, seasonal vegetables, apple sauce

### PUDDINGS | CHEESE

BAKED GREEK YOGHURT, rhubarb & ginger compote, honey granola

STICKY TOFFEE PUDDING, butterscotch sauce, vanilla ice cream

GILBEY'S LEMON TART, lime sherbet, raspberry sorbet

DUO OF SORBETS | DUO OF ICE CREAMS

raspberry, coconut | salted caramel, vanilla

DUO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuits

**Barkham Blue**, past. cow [V] **Baron Bigod**, unpast. cow **Hafod Organic Cheddar**, past. cow

### SIDES | SAVOURIES

rosemary-roasted nuts, chickpeas & giant corn **4.00** Italian olives **4.00** breads & butter **2.50**

grilled cabbage & pink-peppercorn butter creamy mash fries **4.00** beet, cauliflower & cashew salad 4.95

***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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