



PARTY MENU A
3 Courses £39.50

STARTERS

[V]

PARSNIP & BRAMLEY APPLE SOUP
Aleppo chilli oil, sourdough croûtons, seed bread

[V]

ROASTED FIG & RICOTTA CRUMPET
apricot harissa, toasted almonds, thyme-infused honey

PRESSED CHICKEN THIGH & CHORIZO TERRINE
carrot jam, winter leaves, toast

POACHED COD & MONTGOMERY CHEDDAR FISHCAKE
swede rémoulade, crispy capers

MAINS

[V]

ROASTED CAULIFLOWER CHEESE 'STEAK'
pressed potato, crispy sage, crumbs, raisin ketchup

PAN-ROASTED FILLET OF CORNISH HAKE
beetroot risotto, caramelised fennel, sumac dressing

SLOW-BRAISED BELLY OF SUFFOLK PORK & CRACKLING
Jerusalem artichokes, buttered kalettes, Stout & mustard sauce

BRAISED SHIN OF BEEF RAGÙ & PACCHERI PASTA
P armsesan cheese, pickled shallots

PUDDINGS

GILBEY'S LEMON TART, lime sherbet, raspberry sorbet

STICKY TOFFEE PUDDING, butterscotch sauce, vanilla ice cream

CINNAMON PANNA COTTA, apples, balsamic-blackberries, nougatine

DUO OF ENGLISH ARTISAN CHEESES, apple jelly, celery, biscuits
Stichelton Blue, unpast. cow Montgomery's Extra Mature Cheddar, unpast. 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 **4.75**
hand-cut chips **5.00** endive, mung bean & hazelnut salad **5.50**

On all our menus 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.

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

P.M.A-[147]-25.11.21-0a



PARTY MENU B
3 Courses £46.50

STARTERS

[V]

PARSNIP & BRAMLEY APPLE SOUP
Allepo chilli oil, sourdough croûtons, seed bread

[V]

POACHED WINTER BEETROOT PANNA COTTA
dukkah-dusted goat's curd, black olive crumble, red vein sorrel

DUCK LIVER PARFAIT BRÛLEE
apricot & ginger chutney, cornichons, toast

LOCH DUART SALMON GRAVADLAX
hot-smoked salmon rillettes, pickled cucumber, horseradish crème fraîche

MAINS

[V]

WILD MUSHROOM & GRUYÈRE STRUDEL
celery, mizuna, Madeira & Mascarpone sauce

PAN-ROASTED FILLET OF CORNISH HAKE
beetroot risotto, caramelised fennel, sumac dressing

PAVÉ OF CORNISH LAMB, COURGETTE MOUSSAKA
warm tomatoes, chickpeas & mint, Kalamata olives

10oz 28 DAY DRY-AGED BRITISH BONE-ON SIRLOIN STEAK*
pink peppercorn & horseradish butter, hand-cut chips, confit tomato
[*cooked medium rare – supplement 5.50]

PUDDINGS

GILBEY'S LEMON TART, lime sherbet, raspberry sorbet

STICKY TOFFEE PUDDING, butterscotch sauce, vanilla ice cream

CHOCOLATE & HONEY GANACHE, passion fruit & pineapple, shortbread

CINNAMON PANNA COTTA, apples, balsamic-blackberries, nougatine

TRIO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuits
Stichelton Blue, unpast. cow Montgomery's Extra Mature Cheddar, unpast. Cow Winslade, past cow V

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 **4.75**
hand-cut chips **5.00** endive, mung bean & hazelnut salad **5.50**

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