



SAMPLE SUNDAY LUNCH SET MENU SAMPLE

2 Courses £27.50 | 3 Courses £36.00

STARTERS

SALT-BAKED CELERIAC SOUP [V]

roasted hazelnuts, white truffle oil, bread

WHIPPED SHEEP'S CHEESE CRUMPET [V]

honey-poached pear, crystallised walnuts, chervil oil

HAM HOCK, APRICOT & PISTACHIO TERRINE

spiced carrot jam, bitter leaves, toast

POACHED COD & MONTGOMERY CHEDDAR FISHCAKE

swede rémoulade, crispy capers

LOCH DUART SALMON GRAVADLAX

hot-smoked salmon rillettes, pickled cucumber, mixed seed crisps

MAINS

WILD MUSHROOM & GRUYÈRE STRUDEL [V]

celery, mizuna, Madeira & mascarpone sauce

GILBEY'S FISH & CHIPS

panko-crumbed Cornish haddock, crushed peas, tartare

VENISON, SMOKED BACON & MUSHROOM COTTAGE PIE

buttered winter greens

ROASTED FILLET OF CORNISH HAKE

beetroot risotto, caramelised fennel, sumac dressing

ROAST SIRLOIN OF 28 DAY 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

STEAMED MARMALADE PUDDING, cardamom crème fraîche, vanilla custard

GILBEY'S LEMON TART, lime sherbet, raspberry sorbet

DUO OF SORBETS: mango, raspberry | DUO OF ICE CREAMS: vanilla, chocolate

DUO OF ENGLISH ARTISAN CHEESES, fruit chutney, celery, biscuits

Stichelton Blue, unpast. cow | Montgomery's 18 month mature Cheddar, unpast. cow

SIDES | SAVOURIES

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

miso-buttered kale & nut granola seasonal veg fries roast potatoes **4.75** bitter leaves, walnut & beet salad **5.50**

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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