

Gilbert's Restaurant Menu

Starters

Mushroom Soup **(v)**

Beetroot Cured Gravavlax, Beetroot Puree & Golden Beetroot

Chicken Liver Parfait, Pear & Date Chutney, Home-made Bread

Potted Pork, Caramelised Apple, Apple Puree & Toast

Twice Baked Goat's Cheese Soufflé, Cheese Sauce, Pear & Walnut Salad **(v)**

Salmon Fishcakes with Tartar Sauce

Wild Mushrooms on Sourdough, Cep Puree & Poached Hen's Egg **(v)**

Main Courses

Roast Sirloin of Beef, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & Red Wine Sauce

Roast Fillet of Sea Bass, Creamed Potatoes, Spinach & Roasted Red Pepper Cream Sauce

Chana Masala Sweet Potato & Chickpea Curry with Cumin Rice **(vegan)**

Wild Mushroom Pie, Creamed Potatoes, Spinach & Butter Sauce **(v)**

Confit Duck Leg, Seasonal Vegetables, Roast Potatoes & Red Wine Sauce

Fillet of Salmon, Creamed Potatoes, Seasonal Vegetables & Lemon Butter Sauce

Roast Rump of Lamb, Roast Potatoes, Seasonal Vegetables, Red Wine Sauce

Desserts

Pistachio & Griottines Crème Brûlée

Choux Swan, Chocolate & Brandy Sauce

Sticky Toffee Pudding, Vanilla Ice Cream

Chocolate & Banana Cheesecake, Toffee Sauce

Lemon Tart with Clementines

Home-made Waffles, Honey & Vanilla Ice Cream

Selection of Three Cheeses, Biscuits & Red Onion Jam

(Supplement) £1.50

Three Courses £28

Tea, Coffee & Petit Fours £3.50

What's in my Dish? We're Allergen Ready. Want to know more about what is in a dish?

Allergen advice available on request. <https://menus.whatsinmydish.co.uk/GRIMSDYKEHOTEL>