



---

## GILBERT'S RESTAURANT

---

### à la carte

#### TO BEGIN

<b>Oriental Duck Salad</b>	£ 8.50
Watercress, Bean Shoot, White Radish, Spring Onion and Sesame	
<b>Timbale of Orkney Crab and Greenland Prawns</b>	£ 8.25
Avocado and Micro Herb Salad	
<b>Plum Tomato and Buffalo Mozzarella Galette (v)</b>	£ 8.50
Tapenade, Pesto and Toasted Pumpkin Seeds	
<b>Sicilian Arancini (v)</b>	£ 8.00
Arrabbiata Sauce	
<b>Kiln Smoked Salmon</b>	£ 9.00
Baby Gem Lettuce, Sweet and Sour Onions	
<b>Ham Hock Terrine</b>	£ 8.00
Homemade Piccalilli and Toasted Sour Dough	

#### FOOD ALLERGENS

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones.

Want to know more about what is in a dish?

<https://menus.whatsinmydish.co.uk/GRIMSDYKEHOTEL>



---

## GILBERT'S RESTAURANT

---

### à la carte

#### MAIN COURSE

<b>Traditional Beer Battered Haddock</b> Home-cut Chips, Mushy Peas and Tartare Sauce	£16.00
<b>Oven Baked Cod Loin</b> Lightly Spiced Puy Lentils, Creamy Potato and Wilted Spinach	£18.50
<b>Pan Seared Sea Bass</b> Crushed New Potato, Roasted Celeriac, Wilted Spinach and Warmed Tartare Sauce	£18.00
<b>Slow Roasted Rump of Lamb</b> Dauphinoise Potatoes, Roasted Root Vegetables, Squash Puree and a Red Wine and Thyme Gravy	£19.50
<b>Char-grilled Beef Medallions</b> Hash Brown, Confit Portabella Mushroom, Tomato Fondue and a Merlot Sauce	£23.00
<b>Baked Vegetable Pithivier (v)</b> Filled with Asparagus, Peas, Baby Leek, Mascarpone and Herbs with Creamed Potato and Wilted Spinach	£16.50

#### GRILL SELECTION

<b>28 Day Aged 8oz Rib Eye</b>	£22.00
<b>28 Day Aged 8oz Sirloin</b>	£24.00
<b>28 Day Aged 8oz Fillet</b>	£27.00

Served with Home-cut Chips, Mushroom, Tomato, Onion Rings  
and a Peppercorn Sauce