



GILBERT'S RESTAURANT

Sunday lunch menu

TO BEGIN

Tomato & Basil Soup (vegan)
Beetroot Cured Gravdax, Beetroot Puree & Golden Beetroot
Chicken Liver Parfait, Pear & Date Chutney, Home-made Bread
Mackerel Fillet, Beetroot, Celeriac, Lime Dressing
Wild Mushrooms on Sourdough, Cep Puree & Poached Hen's Egg (v)
Timbale of Crab, Cucumber & Guacamole
Crispy Duck, Radish, Spring Onion, Watercress & Sesame Dressing
Goat's Cheese Soufflé, Cheese Sauce, Pear & Walnut Salad (v)

MAIN COURSE

Roast Sirloin of Beef, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding with Red Wine Sauce
Roast Fillet of Sea Bass, Lemon Scented Potatoes, Green Beans, Courgette & Shitake Mushrooms
Chana Masala 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
Roast Rump of Lamb, Roast Potatoes, Seasonal Vegetables, Red Wine Sauce
Teriyaki Salmon, Stir Fried Vegetables & Coconut Rice

DESSERT

Raspberry Crème Brûlée
Chocolate Truffle with a Grand Marnier Anglaise
Vanilla Panna Cotta, Marinated Pineapple & Mango Mousse
Lemon Tart with Raspberries
White Chocolate & Passionfruit Mille Feuille with Cranberry Compote
Home-made Waffles, Mixed Berry Compote & Vanilla Ice Cream
Selection of Three Cheeses, Biscuits & Red Onion Jam (Supplement) £1.50

Three Courses £28

Tea, Coffee & Petit Fours £3.50

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>