



BAR MENU

Home baked artisan breads with dips (V) £6.95

Grilled nachos, mature cheddar, guacamole,
tomato salsa & sour cream (V) £9.95
Add chilli beef £5

Roasted sweet potato, spinach & feta empanada (V) £9.95

Autumn poke bowl, red cabbage, pumpkin, mange tout,
tofu, sushi rice, ponzu (V) £9.95

Chargrilled cauliflower, coconut & lime dip (V) £9.95

Smoked salmon mousse, blinis & watercress £10.95

Curried fish samosa, mango coulis, mint yoghurt £10.95

King prawn & pumpkin arancini, tomato & sweet chilli relish £11.95

Salmon fishcakes, green salad, tartare sauce £11.95

Ham hock croquettes, garlic & herb mayo £8.95

Chilli beef quesadilla, salsa Mexicana £9.95

Smoked pork sausages, mustard mash, onion gravy £12.95

The Gatsby steak mince burger, red onion & tomato,
brioche bun, French fries £13.95

Add bacon/cheese £1.50

Malaysian style chicken satay skewers £9.95

SIGNATURE MENU

First Course

Soup of the day (V) £8.95

Parma ham, figs, orange & pistachio dukka, date molasses £9.95

Braised baby octopus, salsa verde, blue corn tortilla £11.95

Colsten Bassett soufflé, mulled wine pear & endive salad,
candied pecans (V) £10.95

Spiced pumpkin risotto, watercress, dried cranberries (V) £9.95

Main Course

Goan sweet potato & cauliflower curry,
coriander naan, sticky rice (V) £17.95

Roast pake of Shetland salmon,
braised leek & potato chowder, king prawns £22.95

Pan fried fillet of Brixham turbot, cannellini beans,
cavolo nero & ham ribollita £28.95

Seared Barbary duck breast, mushroom duxelles,
pomme puree, Madeira jus £24.95

Dry aged fillet steak, dauphinoise potato, red wine sauce £34.95

Desserts

Apple & cherry crumble, toasted almonds,
pistachio granola & crème anglaise £8.25

Coffee panna cotta, salted caramel, hazelnut tuille £8.25

Dark chocolate gateaux, blood orange sorbet (V) £8.25

Classic apple tarte tatin, vanilla ice-cream £8.25

Ice-cream/sorbet selection (V) £8.25

English & French cheeseboard £9.95

SIDES £4.50

French fries (V) • Creamed spinach (V) • Winter greens (V)

Braised red cabbage (V) • Roast carrots & parsnips (V)

Dauphinoise potatoes (V)

TRADITIONAL SUNDAY ROAST

(Available Sundays 12.00 - 9.00pm)

£20.95

Topside of beef
Braised shoulder of pork
Breast of chicken
Vegan option (V)

Children's size roast £11.95
(under 12s)

All roasts are served with a selection of vegetables,
cauliflower cheese, roast potatoes,
Yorkshire pudding & gravy.

CHILDREN'S MENU

Two courses £11.95
(under 12s)

Mains

Breast of chicken, mashed potatoes & peas
Cod goujons, fries & peas
Tomato pasta, grated cheddar, garlic bread (V)

Desserts

Chocolate brownie
Home-made ice cream

Menu available:

Monday - Friday: 12.00 - 2.30pm / 5.30 - 9.30pm,
Saturday: 12.00 - 9.30pm & Sunday: 12.00 - 9.00pm

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(V) - Vegan (V) - Vegetarian



THE GATSBY

SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
Passaparola Prosecco Spumante Brut <i>Fresh, yeasty aromas compliment the citrus & peach fruitiness.</i>	£6.95	£33.95
Casa Defra Prosecco Rosé <i>Stylish pink Prosecco, soft summer berries & plenty of fruit.</i>	£6.95	£33.95
N.V. Pierre Mignon, Grande Reserve Premier Cru Champagne <i>A rich & blended Champagne with aromas of peach & grapefruit.</i>	£12.95	£55.00
Laurent Perrier Brut NV <i>Delicacy combined with rich, full fruit flavour & a lingering finish.</i>		£67.00
Bollinger NV <i>Bone dry, full bodied with the classic biscuity finesse.</i>		£79.00
Laurent Perrier Brut Rosé NV <i>Complex, soft & full flavoured with a rich raspberry, blackcurrant nose.</i>	£18.95	£95.00
Laurent Perrier Grand Siecle <i>Round & rich with an amazing dichotomy of elegance & power.</i>		£185.00

WHITE WINE

	175ml	250ml	Bottle
Terre Allegre, Trebbiano, Italy. <i>Light & crisp, with zesty citrus flavours.</i>	£5.30	£6.80	£19.95
Aromo, Sauvignon Blanc, Chile. <i>Crisp with hints of tropical fruit.</i>	£5.80	£7.35	£22.50
Aromo, Viognier, Argentina. <i>Apricot fruit with a touch of spice.</i>	£5.95	£7.50	£22.95
Luis Canas, Rioja Blanco, Spain. <i>Lemon character with melon & pineapple.</i>	£6.50	£8.10	£24.50
Casa Defra, Pinot Grigio, Italy. <i>A crisp, dry white with hints of citrus.</i>	£6.60	£8.40	£24.95
Mont Auric, Chardonnay, Cote de Thongue, France. <i>Lively fruit, soft & mellow.</i>	£6.75	£8.65	£25.95
Mazyfitz, Sauvignon Blanc, New Zealand. <i>Beautifully poised with a complex array of flavour.</i>	£8.15	£10.85	£32.95
Aloe Tree, Chenin Blanc, South Africa. <i>Zesty wine with hints of green apples & pear.</i>			£28.95
Vignerons de Florensac, Picpoul de Pinet, Languedoc, France. <i>Delicate nose of exotic fruit with beautiful fresh acidity.</i>			£32.95
Domaine des Herbauges, Muscadet sur Lie, Roche blanche, France. <i>Minerality, richness and a crisp, dry finish.</i>			£33.50
Nostros, Gran Reserva Chardonnay, Chile. <i>Rich & weighty with vibrant citrus fruit.</i>			£33.95
Zaccagnini, Verdicchio, Italy. <i>Delicate and elegant, pleasant finish and excellent acidity.</i>			£34.95
Castel de Bouzas, Albarino, Spain. <i>Delicate & crisp with hints of lemon. Excellent with seafood.</i>			£36.95

	175ml	250ml	Bottle
Cantina Merano, Pinot Bianco Weissburgunder, Italy. <i>Aromas of green apples, intensely rich & well balanced.</i>			£37.95
Zephyr, Riesling, New Zealand. <i>Wonderful citrus aromas, leading to a long crisp finish. Organic.</i>			£38.95
Olim Bouda, Gavi di Gavi, Italy. <i>Excellent Piedmontese wine. Delicate & lingering.</i>			£45.00
Ma'd, Tokaji Furmint, Hungary. <i>Something different! Unusual dry white full of orange blossom & elderflower.</i>			£46.00
Domaine Moreux, Sancerre 2020, Loire, France. <i>Dry, steely Sauvignon with subtle, smoky grapefruit.</i>			£49.00
Domaine Les Vieux Murs, Pouilly Fuisse 2020, Burgundy. <i>Intense mineral & citrus fruit with a wonderful finish.</i>			£57.00
Domaine Michaut Freres, Chablis 1er Cru Vau-ligneau 2020, Burgundy. <i>Classic Chablis. Steely with hints of honey.</i>			£59.00
Julia Kemper, Branco Dao 2015, Portugal. <i>Outstanding estate. Wonderful acidity & richness in the palate. Organic.</i>			£74.00
Paul Hobbs, Chardonnay 2018, California. <i>Baked pear and stonefruit nose with notes of toasted almond and lime.</i>			£78.00
Domaine Pillet, Chassagne Montrachet Blanc 2019, Burgundy. <i>Outstanding vineyard, rich with hints of fruit & peach.</i>			£84.00
Domaine Pinson, Chablis Grand Cru Les Clos 2017, Burgundy. <i>Aged in oak barrels. Round, fat & seducing.</i>			£88.00
Remeturi, Rioja Blanco 2013, Spain. <i>Aged in French oak with wonderful freshness & complexity.</i>			£98.00
Domaine A. Tasmania, "Lady A" Sauvignon Blanc 2011, Australia. <i>Pale Straw Colour. Bright Lemon & Honeysuckle. Subtle nuances of oak and fresh acidity.</i>			£122.00

ROSÉ WINE

	175ml	250ml	Bottle
Domaine de Mont Auric, Cote de Thongue Rosé, France. <i>Soft strawberry fruit & a fresh finish. Organic.</i>	£6.30	£8.20	£24.50
Rosé Syrah, Aromo, Maule Valley, Chile. <i>Luscious fruit in the mouth with pleasant acidity and a hint of sweetness.</i>	£7.75	£10.15	£30.95
Chateau L'Escarelle Rosé, Provence, France. <i>Balance between ripe red fruits and bright acidity.</i>			£43.00
Domaine Daulny, Sancerre Rosé 2020, Loire, France. <i>Began strawberry fruit with a refreshing dry finish.</i>			£49.00

RED WINE

	175ml	250ml	Bottle
Terre Allegre, Sangiovese, Italy. <i>A juicy, succulent red with savoury cherry character.</i>	£5.30	£6.80	£19.95
Aromo, Cabernet Sauvignon, Chile. <i>Slightly spicy fruit with some balancing tannins.</i>	£5.85	£7.55	£22.50
Catusari, Pinot Noir, Romania. <i>Soft & juicy with red berry fruit & hints of vanilla.</i>	£6.25	£7.85	£23.50
Domaine de Mont Auric, Merlot, Cote de Thongue, France. <i>A soft, fruity, easy drinking wine. Organic.</i>	£6.45	£8.15	£24.50
Man Meets Mountain, Malbec, Argentina. <i>Structured tannins, deep plumy fruit.</i>	£6.60	£8.50	£25.50
Aloe Tree, Shiraz, South Africa. <i>Soft fruit with hints of spice & a subtle finish.</i>	£6.80	£8.85	£26.95
Odijel Armador, Carmenère, Chile. <i>Savoury, creamy & lush with spicy. Organic.</i>	£7.95	£10.50	£31.50
Domaine de Boissan, Cote De Rhone Villages, France. <i>Full bodied with hints of spice.</i>	£8.15	£10.85	£32.95
Finca Manzanos, Rioja Baja Reserva, Spain. <i>Wonderful balance between the fruit and oak.</i>	£8.95	£11.75	£35.50

	175ml	250ml	Bottle
Vavaglione, Negroamaro Del Salento, Italy. <i>Scent of sweet wild berries, ultra-smooth palate.</i>			£34.95
Nostros, Gran Reserva Merlot, Chile. <i>Ripe blackcurrant fruit with hints of mint & chocolate.</i>			£35.50
Domaine Berrod, Fleurie, "Les Roches du Vivier", Beaujolais, France. <i>Intense raspberry fruit with spicy tones.</i>			£36.95
Roats, Cabernet Franc, South Africa. <i>Wonderful balance between fruit & oak. Dark berry fruits. Organic.</i>			£37.95
Le Chiantigiane, Chianti Riserva, Italy. <i>Classic in style & structure. Hints of cherries.</i>			£39.00
Latium Morini, Valpolicella, Italy. <i>Wonderful balance, hints of cherries & spices.</i>			£42.00
Latium Morini, Ripasso, Italy. <i>Wonderful notes of cherry on the palate.</i>			£49.00
Mount Edward "Ted", Pinot Noir, New Zealand. <i>Bright fruit flavours with a delicate savoury finish.</i>			£56.00
Thistledown, Shiraz, Australia. <i>Great depth of ripe plum and blackberry fruit flavours.</i>			£58.00
Bessa Valley, Enira Reserva, Bulgaria. <i>Grapes are totally hand-selected. Red fruits on the palate with a vanilla finish.</i>			£60.00
Domaine Jaeger-Defaix, Rully 1er Cru Clos du Chapitre Rouge 2019, Burgundy. <i>Ripe berry fruit, long finish & supple tannins.</i>			£68.00
Long, One Man Band, Syrah 2016, South Africa. <i>Rich and full-bodied, subtle tannins with notes of pepper.</i>			£72.00
Chateau Haut Bordeleu, Saint Estephe 2011, Bordeaux. <i>A firm, dense wine, full of black fruits & tannins.</i>			£78.00
Chateau de Ferrand, Saint Emillion Grand Cru 2014, Bordeaux. <i>Ripe plum fruit with hints of citrus.</i>			£82.00
Cascin Adelaide, Barolo 2016, Italy. <i>Hints of perfume combined with powerful fruit & a complex finish. Organic.</i>			£84.00
Latium Morini, Amarone della Valpolicella "Campo Leon" 2015, Italy. <i>Rich & full of hints of spice.</i>			£86.00
Domaine Pillet, Beaune 1er Cru 2018, Burgundy. <i>A vibrant wine with a raspberry & strawberry character.</i>			£88.00
Bodegas Luis Canas, Rioja Gran Reserva 2015, Spain. <i>Outstanding Rioja with complex fruits.</i>			£90.00
Domaine Dujac, Morey St Denis 2009, Burgundy. <i>Great elegance, fragrance & structure.</i>			£129.00
Familia Zuccardi, Akumonal, La Consulta & San Carlos 2009, Argentina. <i>Extremely aromatic, hints of spice combine with a perfect blend of fruit, sweet tannins & hints of oak.</i>			£136.00
Domaine Meo Camuzet, Morey St Denis 2009, Burgundy. <i>Lovely black cherry perfume. A smooth elegant wine.</i>			£145.00
Chateau Pouget, Margaux Grand Cru Classé 2006, Bordeaux. <i>Outstanding Grand Cru Classé. Rich with excellent balance, with elegant and complex aromas.</i>			£165.00
Domaine De Chevalier, Grand Cru Graves Pessac - Léognan. 2009, Bordeaux. <i>Dark fruits on the nose combine with blackberry fruit & ripe tannins.</i>			£184.00

PORT & DESSERT WINE

	50ml	100ml	Bottle
DeLaforce, Late Bottled Vintage port	£5.85		£45.95
DeLaforce, 10yr old Tawny port	£6.15		£56.95
Coteaux du Layon, Baumard, France (Bottle - 37.5cl)		£7.35	£28.95
Torrentés Tardío, Zuccardi, Mendoza, Argentina (Bottle - 50cl)		£6.65	£27.95
Ma'd, Tokaji Late Harvest, Hungary (Bottle - 37.5cl)			£42.95

All vintages correct at time of printing. ☑ - Vegan