



JUNE SET LUNCH MENU

2 Courses £25pp

3 Courses £29pp

STARTERS

Chefs soup of the day, Gilda sourdough, sea salted butter (G,V,VG)

Vegan without butter

Smoked herring pate, malted Gilda bread (D,F,G)

Chicken liver parfait, onion marmalade, Gilda sourdough (D,E,G,S)

MAIN COURSES

Chargrilled beef rump, roquette & parmesan salad, balsamic chimmi churri,
skin on fries (D,S)

Crispy cauliflower tacos, red cabbage slaw, garlic mayonnaise (V,VG)

Salmon and crab fishcake, brown meat ketchup, carrot spaghetti, baby spinach
(CR,D,E,F,G)

PUDDINGS

Caramel affogato (D,E)

Maple chocolate brownie (N,SY,V,VG)

Lemon posset, vanilla shortbread (D,E,G)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help. All prices include vat. Available Monday-Saturday 12-2:30pm.