



JULY 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

Ham hock terrine, chef's piccalilli, Gilda sourdough (D,E,G,M,S)

Cod's roe 'Taramasalata' seaweed crackers (D,E,G,M)

MAIN COURSES

Salmon & crab fishcake, tenderstem, poached egg, warm tartare sauce
(CR,D,E,F,G)

Rump steak ciabatta, heritage tomato, balsamic chimmi churri, roquette, skin
on fries (D,G,S)

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

PUDDINGS

Honeycomb affogato (D,V)

Strawberry eton mess (V,VG)

Chocolate brownie, sea salt caramel ice cream (D,E)

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.