



AUTUMN MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

Gilda bakery sourdough, sea salt butter, Kentish rapeseed oil, sherry vinegar (D,G,S,V) | 5

Gordal olives (S,VG) | 5

Whipped smoked cod's roe, seaweed crackers (D,F,G,M,P,S) | 6.5

Crispy pork belly bites, burnt apple & chilli jam (SS) | 7

Baked camembert, garlic & rosemary, honey, gilda croûtes (D,G,V) | 18

STARTERS

Chef's soup of the day, Gilda bread (G,S,V) Vegan with no butter | 8.5

Whipped vegan feta, heritage beetroot, confit cherry tomatoes, basil pesto, chicory (N,S,SY,VG) | 10

Corn beef brisket, Gilda sourdough, cornichons (G,S) | 10

Chorizo scotch egg, corriander & lime aioli (D,E,G,S) | 11

BBQ lamb ribs, mint chimmi churri (S) | 12

Potted Devon crab, Gilda granary sourdough (CR,D,F,G) | 12

Salt & pepper squid, kimchi mayonnaise, thai vegetables (E,F,SY) | 14

Local beer battered fish & chunky chips, fresh peas, tartare & curry sauce (D,E,F,G) | 20.5

Seabass fillet, ratatouille, potato rosti (D,F,S) | 23

Tiger prawn, mussels & crab linguine, crab & coconut bisque, Parmesan & roquette (CR,D,E,F,G,MO) | 24

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

FROM THE LAND

Vegan burger, red onion relish, gherkin ketchup, mustard, house coleslaw & skin on fries (G,M,P,S,VG) | 20

Served with Monterey Jack or vegan cheese

6oz Brisket beef burger, beer pickled onions, blue cheese, gherkin ketchup, house coleslaw, skin on fries (D,E,G,M,P,S) | 21

Add smoked streaky bacon £2

Cep mushroom, baby spinach, toasted sourdough, truffle popcorn (D,G,S,V) | 22

Roast breast of pheasant, braised leg bon bon, celeriac purée, savoy cabbage, duck fat potatoes (D,E,G,S) | 23

Pork belly, crushed spring onion ratte potatoes, savoy cabbage, red wine jus (D,S) | 24

Pulled lamb shoulder, couscous, almond & confit lemon salad, harissa yoghurt, warm garlic sourdough flatbread (D,G,N) | 25

FROM THE GRILL

Barnsley lamb chop 300g (D) | 26

Dry aged sirloin 225g (D) | 31.5

Dry aged fillet steak 225g (D) | 39.5

All steaks are aged for a minimum of 30 days in a himalayan salt chamber and are served with roquette, parmesan & vine tomato salad, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic butter (D)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 10% will be added to all tables. All prices include vat.

SIDES

Skin on fries (VG) | 4

Maple & chestnut piccolo parsnips | 6

Baby gem Caesar salad (D,E,F,G,M,P) | 7

Tenderstem broccoli, toasted almonds & chilli (D,N,V) | 7

Crab & smoked paprika fries (CR,E,M,P) | 7.5

Chunky chips, truffle & Parmesan (D) | 7.5

Pesto mac 'n' cheese (D,N,V) | 8

DESSERTS

Vegan pineapple pavlova, coconut ice cream, rum & raisin syrup (S,SY,VG) | 9

Apple & blackberry crumble, vanilla custard (D,E,V) | 9

Pistachio & raspberry bakewell tart, clotted cream ice cream (D,E,G,N,V) | 10

Tiramisu (D,G,N,S,V) | 10

Dark chocolate brownie, honeycomb ice cream (D,E,V) | 10

Selection of fine cheeses, bath oliver biscuits, blue cheese beignets, chutney & fruit (D,E,G,M,P,S) Two or Four Cheeses | 9/18

Classic affogato (D,E,V) Two Scoops | 6