



SUMMER MENU

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

SMALL BITES

Gordal piquanté olives (F,N,S)	5
Gilda bakery sourdough bread, sea salt butter, rapeseed oil & balsamic vinegar (D,G,SY,V)	6
Roasted chickpea hummus, garlic chips, beer crackers (G,S,SS,VG)	7
Pickled cockles (MO,S)	7

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)

STARTERS

Chef's soup of the day, Gilda bread (G,V,VG) Vegan with no butter	8.5
Fresh buffalo burrata, jalapeño & lime, toasted Gilda sourdough (D,SY,V)	9
Crispy pork belly bites, chilli & apple jam (s)	10
Grilled local asparagus, vegan feta, dukkah (N,VG)	10
Chorizo scotch egg, chimmi churri mayonnaise (D,E,G,S)	10
Blowtorched mackerel, pickled rhubarb, watercress, fried bread (G,F,S)	11
Chilli, garlic, lime & coriander tiger prawns, grilled Gilda sourdough (CR,D,G)	14
Roasted scallops, homemade black pudding, cauliflower purée (D,MO,S)	14

FROM THE SEA

Local beer battered fish & chunky chips, garden peas, tartare sauce (D,E,F,G,M,P)	21
Mussel, white crab & tiger prawn spaghetti, chilli & tomato sauce, rocket, Parmesan (CR,D,E,G,MO)	24
Grilled whole lemon sole, brown crab butter, Jersey royals, samphire (CR,D,F)	28

FROM THE LAND

Stuffed portobello mushroom, | 17
mozzarella, heritage tomato,
basil, Summer salad (D,G,S,V)

Vegan pad thai, rice noodles, | 18
toasted peanuts, grilled tofu
(P,SY,VG)

Double 4oz rump steak burger, | 21
toasted bun, bacon jam,
Monterey Jack cheese, gherkin
ketchup, skin on fries, house
slaw (D,E,G,M,P)

Add smoked streaky bacon £2

Pork porchetta, summer bean | 24
cassoulet, basil pesto, fresh
broad beans (D,N)

Confit duck leg, Ratte potatoes, | 24
blood orange, runner beans,
ruby chard (S)

Chicken schnitzel, Caesar salad | 24
(D,E,F,M,P)

Lamb shank tagine, mint cous | 26
cous, pomegranate (S)

FROM THE GRILL

Barnsley lamb chop 300g (D) | 28

Dry aged sirloin 250g (D) | 32

Dry aged fillet steak 225g (D) | 41

*All steaks are aged for a minimum
of 30 days in a himalayan salt
chamber and are served with
grilled beef tomato, mushroom,
skin on fries and a choice of sauce:
peppercorn (D,S), chimmi churri,
blue cheese (D), café de Paris butter
(D,E,G,M,P,S)*

SIDES

Skinny fries (V,VG) | 4

Heritage carrots (V,VG) | 5

Grilled courgettes, lemon & | 5
Parmesan (D)

Baby gem Caesar salad | 6
(D,E,F,G,M,P)

Pesto mac 'n' cheese (D,N,V) | 6

Greek salad (VG) | 6

Rosemary & seasalt fries, | 6
smoked paprika mayonnaise
(E,V)

DESSERTS

Strawberry & elderflower trifle | 9
(VG)

Vanilla crème brûlée, pistachio | 10
& olive oil sponge (D,E,G,N,V)

Hazelnut double chocolate | 10
brownie, vanilla ice cream
(D,E,SY,N,V)

Brighton blue cheese, malted | 10
fruit loaf, pickled walnuts, apple
compote (C,D,E,G,N)

White chocolate & raspberry | 11
cheesecake, raspberry sorbet
(D,G,SY,V)

Orange & passionfruit tart, dark | 11
chocolate sorbet (D,E,G,SY,V)

Biscoff affogato, caramel sauce, | 7.5
café curl (D,E,G,V)

Vegan vanilla ice cream available