

AUTUMN MENU

SNACKS

Gordal piquanté olives (F,N,V)	5	Beef tartare tacos, horseradish mayo, trout roe (E,F,G)	6
Gilda's bread board, Kentish rapeseed, balsamic vinegar, sea salt butter (D,G,S,V)	6	Fresh crab tacos, wasabi, breakfast radish (CR,E,G)	6
Roasted beetroot hummus, beer crackers (G,S,SS)		5	

SMALL PLATES

Chef's soup of the day, Gilda bread (D,G,VG) Vegan without butter	8.5	Chicken & oyster mushroom terrine, curried cauliflower pickle, oyster leaf (C,M,S)	10
Moroccan lamb scotch egg, apricot & saffron ketchup, pickled shallots (D,E,G,S)	12	Aubergine bruschetta, baba ghanoush, vegan feta (G,SY,VG)	12
Roasted scallops, whipped squash, crispy kale, pancetta (D,MO)	15	Crispy pork belly bites, chilli jam, apple salad (S)	11
Salmon gravlax, dill emulsion, beetroot Consommé (E,F,M)		12	

LARGE PLATES

Steak & ale shortcrust pastry pie, braised red cabbage, chive mash, pot of gravy (C,D,E,G,M,S)	22	Roasted cod loin, curried mussel chowder, samphire & charred leeks (C,D,F,MO)	24
Roasted lamb rump, minted pea purée, potato terrine, sand carrots, rosemary jus (D,S)	28	Caramelized onion, fig & goats cheese tart, gnocchi, panzanella salad (D,E,G,S)	22
Crab, chilli & smoked trout bucatini, toasted hazelnuts (DD,D,E,F,G,N)	25	Local beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,S)	21
Sri Lankan sweet potato & coconut curry, Jasmine rice, poppadoms (C,G,VG)		20	
Add Prawns (CR) £7 Add Chicken £7			

THE GRILL

225g Dry aged sirloin steak (D), Choice of sauce	24	Double 4oz rump steak burger, toasted bun, burger cheese, gherkin ketchup, Frenchie's mustard, red onion, house slaw, skinny fries (C,D,E,G,M,P)	21
225g Dry aged fillet steak (D), Choice of sauce	32	Add smoked streaky bacon £2	

Grilled pork loin chop (D) | 21

SIDES

Skinny fries (V) - House salad (M,S,V) - Garlic mushrooms (D,V) - Honey roast sand carrots (D,V) - Creamed spinach (D,V) - Rosemary fries, smoked paprika mayo (E,M,V) | All 4

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 12.5% will be added to tables of 6 and above. All prices include VAT.

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)