

SUNDAY 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
Prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, lemon, brown bread (CR,D,E,G,M)	13	Crispy pork belly bites, chilli jam, apple salad (S)	11
Salmon gravlax, dill emulsion, beetroot Consommé (E,F,M)		12	

ROASTS

Chicken supreme stuffed with Cumberland sausage meat stuffing (D,E,G,S)	24
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	25
Roast Sirloin of dry aged beef (D,E,G,S)	27
Combination roast, roast sirloin & roast pork (D,E,G,S)	30
All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M,P)	
Roast mushroom & nut Wellington (G,N,VG)	22

THE GRILL

LARGE PLATES

225g Dry aged fillet steak (D), Choice of sauce	32	Crab, chilli & smoked trout bucatini, toasted hazelnuts (DR,D,E,E,F,G,N)	25
Grilled pork loin chop (D)	21	Local beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,S)	21
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) Add smoked streaky bacon £2	21	Sri Lankan sweet potato & coconut curry, Jasmine rice, poppadoms (C,G,VG)	20
		Add Prawns (CR) £7 Add Chicken £7	

SIDES

Skinny fries (V) - House salad (M,S,V) - Garlic mushrooms (D,V) - Honey roast sand carrots (D,V) - Roast potatoes (D,V) - Rosemary fries, smoked paprika mayo (E,M,V) | All 4
Pigs in blankets (D,F,G,S) | 6

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)