

# SUNDAY MENU

## SNACKS

Gordal piquanté olives (F,N,V)	3.5/7	Crispy honey & chilli chicken drumstick (E,G,SV)	4
Gilda sourdough, Netherend farm butter, rapeseed oil & balsamic (D,G,S,V)	6	Smoked cods roe, crisp potato rosti, jalapeño (D,F,G)	6

## SMALL PLATES

Chef's soup of the day, Gilda bread (D,G,VG) Vegan without butter	9	Chicken liver parfait, toast, shallot marmalade (D,G,S)	10
Lamb kofta scotch egg, cucumber & mint yoghurt (C,D,E,G)	12	Gorgonzola arancini, shaved chestnut, crispy kale (D,E,G,N)	12
Prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, lemon, brown bread (CR,D,E,G,M)	13	Kimchi pork belly bites, Asian slaw, toasted peanuts (G,P,SS,SV) salad (S)	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
Roast mushroom & nut Wellington (G,N,VVG)	22

All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M,P)

## THE GRILL

225g Dry aged sirloin steak (D), choice of sauce	24	Fresh mussels cooked in Nduja & white wine, French fries & garlic bread (D,G,MO,S)	25
225g Dry aged fillet steak (D), choice of sauce	32	Wild mushroom & chestnut risotto, mascarpone, fried sage leaf, Canterbury cobble (D,NV)	21
Rump steak cheese burger, tomato & bacon jam, gherkin ketchup, skinny fries, coleslaw (C,D,E,G) <b>Add bacon £2</b>	21	Local beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,S)	21

## SIDES

Skinny on fries (V) - Creamed garlic mushrooms (D,V) - House salad (V) - Honey roast carrots (D,V) - French peas (D,N) - Minted new potatoes (D) - Buttered mash (D,V)   All 5	
Pigs in blankets (D,E,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 10% will be added to your table. 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)