



SUMMER MENU

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

SMALL BITES

- Gilda's soughdough, Kentish rapeseed, sherry vinegar, seasoned butter (D,G,S,V) | 5
- Gordal olives (V) | 5
- Harissa hummus, smoked paprika crisps, warm pitta (G,SS,VG) | 6.5
- Crispy pork belly bites, burnt apple & chilli jam | 7
- Whipped smoked cods' roe, seaweed crackers (D,F,G,M,S,V) | 7.5
- Baked Camembert to share, rosemary & garlic toasted ciabatta, hot honey (D,G,V) | 18
- Grilled vegetable board, charred peppers, courgette, smoked aubergine, black olive tapenade, falafel, sundried tomatoes, sourdough, sherry vinegar, rapeseed oil (G,S,VG) | 20

STARTERS

- Chef's soup of the day, sourdough (D,G,V) | 8.5
Vegan without butter
- Whipped vegan feta, salt baked heritage beetroot, pesto (N,VG) | 10
- Pork, black pudding & apple scotch egg, burnt apple purée (D,E,G,S) | 10.5
- Ham hock terrine, house piccalilli, toasted Gilda bread (G,M,S) | 11
- Crispy sweet chilli beef, toasted sesame seed (SS) | 12.5
- Mussels, cider cream, smoked bacon & apple, warm bread (D,G,MO,S) | 14
- King prawn cocktail, lime & cucumber spiced salsa, chipotle mayonnaise, warm pitta bread (CR,D,E,G) | 14

FROM THE SEA

- Local beer battered fish, chunky chips, pea purée, pickled gherkin, tartare sauce (D,E,F,G,M,S) | 20.5
- Mussels, cider cream, smoked bacon & apple, warm bread, skin on French fries (D,G,MO,S) | 22
- Stone bass, crab bonbon, whipped smoked cod roe, borlotti beans, parsley sauce (D,E,F,G,M,S) | 24
- Seafood rigatoni, tiger prawns, crab meat & mussels, shellfish bisque, Parmesan cheese (CR,D,E,F,G,MO) | 26

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)

If you have any food allergies or an intolerance query, please speak to the shift manager so they can advise correctly. The set lunch menu can not be used in conjunction with any other offer or discount. A discretionary service charge of 10% will be added to tables of 6 and above. All prices include VAT.

FROM THE LAND

Roasted tomato & courgette pasta, basil pesto, feta & roquette (D,E,G,N,S,SY,V)	18
Satay baked cauliflower, peanut & soy dressing, pak choi, vermicelli rice noodle (P,S,SS,SY,VG)	19
Dry aged rump steak burger, burger cheese, gherkin ketchup, American mustard, served with coleslaw, skin on fries (D,E,G,M) Add smoked streaky bacon £2	20
Vegan burger, tomato & red onion relish, avocado mayo, coleslaw, skin on fries (G,M,S,VG)	20
Breast of chicken, Kentish brie, pancetta, rosti potato, roasted courgette & tomato sauce (D,E)	22
Chef's pie, buttered mash potato, braised cabbage, onion, red wine gravy (D,E,G,S)	23
Rack of baby back ribs, Korean BBQ glaze, crispy onions, grilled corn on the cob, skin on fries, coleslaw (D,E,F,S,SS,SY)	24.5

FROM THE GRILL

Barnsley lamb chop 300g (D)	26
Dry aged sirloin 250g (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 grilled beef tomato, mushroom, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri (S), blue cheese (D,G), garlic & rosemary butter (D)

SIDES

Skin on French fries (V)	4
Grilled corn on the cob, butter, chiummi churri (D,S,V)	5
Buttered ratte potatoes, fresh chives (D,V)	6
Maple roasted heritage carrots (VG)	6
Tiger house salad (V)	6
Tenderstem broccoli, chilli butter, smoked almonds (D,N,V)	6.5
Chunky chips, truffle & Parmesan (D)	7
Crab & smoked paprika fries (CR,E,M)	7.5

PUDDINGS & CHEESES

Vanilla pannacotta, raspberry, caramelised white chocolate, honeycomb, meringue, raspberry sorbet (D,E,SY)	9
Warm double chocolate brownie, clotted cream vanilla ice cream (D,E,G)	9.5
Brown butter chocolate ganache, soft caramel, candied peanuts, tempered chocolate (D,P,SY,V)	9.5
Vegan mint pavlova, rosewater Chantilly, fresh strawberry, berry gel (SY,VG)	10
Sticky toffee pudding, butterscotch sauce, clotted cream vanilla ice cream (D,E,G,S,V)	10.5
Cherry cheesecake, amaretti biscuit, cherry ripple ice cream (D,E,G,N,SY,V)	11
Selection of 2 or 4 Kentish cheeses, Millers crackers, tomato & red onion chutney (D,G,S,V)	9/18
Classic Affogato (D)	6.5

