



AUTUMN MENU

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

SMALL BITES

- Gilda's bakery bread board, sea salt butter, Kentish rapeseed oil, balsamic vinegar (D,G,S,V) | 5
- Gordal piquanté olives (S,VG) | 5
- Smoked mackerel pâté, Gilda bakery sourdough (D,F,G,S) | 6
- Smoked chipotle hummus (G,SS,VG) | 6.5
- Pork belly bites, spiced apple & chilli jam (SS) | 8
- Baked Camembert to share, Rosemary & garlic sourdough baguette (D,G,V) | 18

STARTERS

- Chef's soup of the day, Gilda bakery bread board (G,S,V) Vegan with no butter | 8.5
- Whipped vegan feta, confit heirloom tomato, pesto, red chicory (N,SY,VG) | 10
- Nduja scotch egg, guacamole, pineapple salsa (D,E,G,M,P,S) | 11
- Confit duck spring roll, plum & ginger sauce (G,S,SS,SY) | 12
- Smoked haddock & bacon chowder (D,F,G) | 12
- Sweet chilli beef, toasted sesame seeds (S,SS) | 12.5

- Crab rarebit, toasted English muffin, brown butter mayonnaise (CR,D,E,G,M,P) | 14

FROM THE SEA

- Local beer battered fish & chunky chips, fresh peas, tartare & curry sauce (D,E,F,G) | 20.5
- Roast fillet of hake, chorizo & butterbean cassoulet, samphire (D,F,S) | 24
- Tiger Inn fish pie, grilled tiger prawns, Ashmore cheddar (CR,D,E,F,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)

FROM THE LAND

Vegan gnocchi, tuscan tomato sauce, vegan meatballs (G,VG) | 20

Red lentil dhal, roast squash, grilled paneer, toasted pumpkin seed, sage & garlic naan (D,G,M,P,V) | 21

6oz Brisket beef burger, beer pickled onions, blue cheese, gherkin ketchup, house coleslaw, skin on fries (D,E,G,M,P,S) | 21
Add smoked streaky bacon £2

Roast breast of pheasant, braised leg bon bon, celeriac purée, savoy cabbage, duck fat potatoes (D,E,G,S) | 23

Chef's pie, buttered mashed potato, grilled hispi cabbage, red wine gravy (D,E,G,S) | 23

Spiced pulled lamb shoulder, couscous, almond & confit lemon salad, harissa yoghurt, warm pitta (D,G,N) | 25

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

Maple & chestnut piccolo parsnips (N) | 6

Peas, smoked bacon, shallots crème fraîche (D) | 6

Rosemary & garlic rosti potato, freshly grated parmesan (D,V) | 6.5

Chunky chips, truffle & Parmesan (D) | 7.5

Crab & smoked paprika fries (CR,E,M,P) | 7.5

PUDDINGS & CHEESES

Vegan pineapple pavlova, coconut ice cream, rum & raisin syrup (S,SY,VG) | 9

Sticky toffee pudding, toasted pecans, butterscotch sauce, vanilla ice cream (D,E,G,N,V) | 9

Double chocolate brownie, chocolate sauce & vanilla ice cream (D,E,G) | 8

Vanilla crème brûlée (D,E,V) | 9

Pistachio & raspberry bakewell tart, pistachio ice cream (D,E,G,N,V) | 10

Classic Affogato (D) | 6

Selection of fine cheeses, bath oliver biscuits, blue cheese beignets, chutney & fruit (D,E,G,M,P,S) | 9/18

Two or Four Cheeses

