



WINTER MENU

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

SMALL BITES

- Gordal piquante olives (F,N,V) | 5
- Gilda's bakery bread board, Kentish rapeseed, balsamic vinegar, cultured sea salted butter (D,G,S,V) | 6
- Crispy corn ribs, lime & paprika, siracha mayonnaise (E,V) | 5
- Roasted beetroot hummus, basil pesto, pasta crisp, toasted pitta (D,G,N,SS) | 6
- Baked Camembert to share, rosemary & garlic sourdough baguette, hot honey (D,G,V) | 20.5

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)

STARTERS

- Chef's soup of the day, sourdough (G,VG) | 8.5
Vegan without butter
- Whipped chestnut mushroom parfait, pistachio crumb, house pickles (N,SS,SY,VG) | 9
- Beetroot cured salmon, dill mayonnaise, toasted English muffin, winter leaves (D,E,F,G) | 9.5
- Pork belly bites, kimichi dressing, sesame seed, spring onion (F,SS,SY) | 10
- Venison tartar, confit yolk, Cumberland sauce, crispy capers (E,M,P,S) | 10
- Lamb kofta scotch egg, harissa and mint yoghurt (D,E,G,M,P) | 10.5
- Crispy chilli beef, sweet chilli sauce, thai vegetable salad (F,S,SS) | 12
- Twice baked hand picked crab & cheddar soufflé, spring onion, glazed brown crab hollandaise (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,M) | 21
- Tiger prawns, sesame & chilli grilled octopus, romano pepper jam, sourdough (CR,D,F,G,S) | 22
- Monkfish & king prawn Thai green curry, basmati rice, bhatura bread (CR,D,F,G) | 27

If you have any food allergies or an intolerance query, please speak to the shift manager so they can advise correctly. A discretionary service charge of 10% will be added to tables of 6 and above. All prices include VAT.

FROM THE LAND

Red lentil dhal, toasted almond
sweet potato & onion bhaji, grilled
paneer, bhatura bread (G,M,N,P,V)
Vegan without paneer | 19

Double aged rump steak burger,
toasted potato bun, burger cheese,
gherkin ketchup, American
mustard, house slaw, skin on fries
(C,D,E,G,M,P) | 22
Add smoked streaky bacon £2

Braised beef feather blade, leek mac
n cheese, beef liquor (D,G,M,P,S,SY) | 22

Pork chop, caramelised celeriac
puree, braised red cabbage, mustard
sauce, hasselback potato (D,M,P,S) | 23

Chefs pie, seasonal vegetables,
buttered mash potato, jug of gravy
(D,G,S,E) | 24

Pan roasted chicken supreme,
stuffed truffle & chicken mousse,
wild mushroom & artichoke risotto,
crispy cavolo nero (D,E,M,P,S) | 27

FROM THE GRILL

Barnsley lamb chop 250g (D) | 28

Dry aged sirloin steak 250g (D) | 32

Dry aged fillet steak 225g (D) | 41

All are aged for 30 days in a Himalayan
salt chamber and are served with
fries, grilled beef tomato, grilled flat
mushroom & a choice of blue cheese
(D,G), peppercorn (D,S), chimmi churri,
garlic butter sauce (D) or red wine jus

SIDES

Skin on French fries (V) | 4

Braised red cabbage, onion & apple
(S,VG) | 5

Maple & chestnut roast parsnips
(D,V) | 6

Roast broccoli floret, garlic butter
(D,V) | 6

Leek mac 'n' cheese (D,G,M,P,V) | 7

Truffle & Parmesan chunky chips
(D,V) | 8

PUDDINGS & CHEESES

Steamed ginger syrup sponge, vanilla
crème anglaise (D,E,G,S,V) | 9

Vanilla panna cotta, torched
marshmallow, black mission figs,
honeycomb (D,E,V) | 11

Mulled spiced pear, maple &
nut granola, coconut yoghurt
(G,N,S,SY,VG) | 11

Tigers chocolate Marquis, burnt
clementine segment, orange gel,
candied peel (D,E,G,SY) | 11

Apple Bakewell tart, calvados crème
fraiche (D,E,G,N,V) | 12

Selection of 3 cheeses, miller
crackers, chutney, pickles & fruit
(D,G,S,V) | 15

Classic Affogato (D,V) | 7.5
Vegan vanilla ice cream available