



SUMMER MENU

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

SMALL BITES

Gordal piquanté olives (F,NV)	5
Gilda's bakery bread board, Kentish rapeseed, balsamic vinegar, sea salt butter (D,G,S,V)	6
Vegan feta, marinated with olive oil, fresh herbs, chilli (VG)	6
Roasted red pepper hummus, piquante peppers, corn chips (SS,VG)	6
Creamy whipped taramasalata, beer crackers (D,F,G,S)	7

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, Gilda bread (G,VG) Vegan without butter	8.5
Crispy pork belly bites, kimchi, fried black cabbage (F,G,SS,SY)	9
Grilled Wingham asparagus, Parmesan, lemon dressing (M,P,V,VG)	10
Fajita spiced scotch egg, tomato salsa, guacamole, sour cream (D,E,G,S)	10.5
Torched fillet of mackerel, pickled strawberries, fried bread (F,G,S)	11
Burrata, parma ham, fresh fig, rocket, toasted hazelnut pesto (D,N)	11
Crispy sweet chilli beef, toasted sesame seeds (S,SS)	12
Moules marinière, garlic butter ciabatta (D,G,MO,S) As a main, larger portion with skin on fries	14 22

FROM THE SEA

Local beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,P,S)	21
Tiger prawn & hot smoked salmon spaghetti, creamy basil pesto, spinach, Parmesan, chard lemon (CR,D,G,F,N,S)	26
Whole lemon sole, smoked green lip mussels, paprika butter, jersey royals, samphire (D,F,MO)	28

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 12.5% will be added to tables of 6 and above. All prices include VAT.

FROM THE LAND

Aubergine arrabbiata, spaghetti, crispy capers, vegan Parmesan (G,S,VG) | 19

Carrot, onion & sherry vinegar caramel tarte tatin, olive caponata (C,G,N,S,VG) | 19

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) | 21

Add smoked streaky bacon £2

Lamb shish, giant couscous with pomegranate seeds, preserved lemon, almond & apricot, mint yoghurt, toasted pitta (D,G,M,N,P,S) | 22

Pork porchetta, white bean cassoulet, broad beans, garlic pesto (C,D,N,S) | 24

Gressingham duck breast, cherries, root vegetable rosti, cabbage, kirsch liqueur (C,D,S) | 25

Chicken parmigiana, panzanella salad (D,E,G,M,P,S) | 25

FROM THE GRILL

Barnsley lamb chop 250g (D) | 28

Dry aged sirloin steak 250g (D) | 34

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), peppercorn (D,S), chimmi churri, garlic butter sauce (D) or red wine jus (C,S)

SIDES

Skinny fries (V) | 4

Sautéed summer cabbage (D,V) | 5

Panzanella salad (D,E,F,G,M,P) | 5

Butter glazed sand carrots (D,V) | 5

Tenderstem broccoli, toasted pine nuts & lemon butter (D,N,V) | 6

Jersey royal potatoes, garlic parsley butter (D,V) | 6

Rosemary & seasalt fries, smoked paprika mayonnaise (E,V) | 6

PUDDINGS & CHEESES

Summer berry pavlova, whiskey infused honey, toasted oats (D,E,G,S,V) | 9

Hazelnut double chocolate brownie, vanilla ice cream (D,E,G,N,SY,V) | 9

Classic tiramisu (D,E,G,N,S,SY) | 9

Roasted peach mille-feuille, vegan vanilla ice cream, toasted pecans (G,N,SY,VG) | 10

Mango & white chocolate cheesecake, mango & papaya salsa (D,G,SY,V) | 10

Brighton blue cheese, malted fruit loaf, pickled walnuts, apple compote (C,D,E,G,N) | 10

Biscoff Affogato, caramel sauce, café curl (D,E,G,V) | 7.5

Vegan vanilla ice cream available (D)

