



SUNDAY 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

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 (G,SY)	11
Prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, lemon, brown bread (CR,D,E,G,M)	13

ROASTS

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
All of the above served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus	
Roast mushroom & nut Wellington (G,M,N,P,V,VG)	22

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)

Add a side of

Pigs n blankets (G,S)	7.5
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FROM THE SEA

Local beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,P,S) | 21

Whole lemon sole, smoked green lip mussels, paprika butter, jersey royals, samphire (D,F,MO) | 28

FROM THE LAND

Aubergine arrabbiata, spaghetti, crispy capers, vegan Parmesan (G,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

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

FROM THE GRILL

Barnsley lamb chop 250g (D) | 28

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,F,G,M,P) | 5

Butter glazed sand carrots (D,V) | 5

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

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

Cauliflower cheese (D,V) | 7

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

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

Sticky toffee pudding, vanilla ice cream (D,E,N) | 11

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

Vegan vanilla ice cream available (D)



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