

SUNDAY MENU

SNACKS

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

SMALL PLATES

Chef's soup of the day, Gilda bread (G,VG) Vegan without butter	8.5	Torched mackerel fillet, pickled strawberries, fried bread (F,G,S)	11
Crispy pork belly bites, kimchi, fried black cabbage (F,G,SS,SY)	9	Burrata, parma ham, fresh fig, rocket, toasted hazelnut pesto (D,N)	11
Apple, walnut & celery salad, pickled grapes, mustard vinaigrette, crouton & Vegan mayo (C,G,M,N,P,VG)	9	Fajita spiced scotch egg, tomato salsa, guacamole, sour cream (D,E,G,S)	10.5
Prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, lemon, brown bread (CR,D,E,G,M)		13	

ROASTS

Chicken supreme stuffed with Cumberland sausage meat (D,E,G,S)	24
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 are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M,P)

THE GRILL

225g Dry aged fillet steak (D), Choice of sauce	32
Barnsley lamb chop (D), Choice of sauce	26
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) Add smoked streaky bacon £2	21

LARGE PLATES

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

SIDES

Skinny fries (V) - Creamed spinach (D,V) - Panzanella salad (G,M,P,V) - Tendersteam broccoli, lemon butter (D,N,V) - Rosemary & seasalt fries, smoked paprika mayo (E,V) All 4	
Pigs in blankets (D,F,G,S)	6

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help. 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.

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)