

# AUTUMN MENU

## SNACKS

|                                                                                    |   |                                                                     |   |
|------------------------------------------------------------------------------------|---|---------------------------------------------------------------------|---|
| Gordal piquanté olives (F,N,V)                                                     | 5 | Greek feta, olive oil, chilli, perserved lemon (VG)                 | 6 |
| Gilda's bread board, Kentish rapeseed, balsamic vinegar, sea salt butter (D,G,S,V) | 6 | Butternut squash hummus, pumpkin seed, chipotle, corn chips (SS,VG) | 6 |
| Chipolatas, mustard, honey (D,G,M,P,S)                                             | 7 | Octopus & mango taco (F,G,S)                                        | 6 |

## SMALL PLATES

|                                                                                       |      |                                                                                                |    |
|---------------------------------------------------------------------------------------|------|------------------------------------------------------------------------------------------------|----|
| Chef's soup of the day, Gilda bread (D,G,VG)<br>Vegan without butter                  | 8.5  | Hot smoked salmon, fresh crumpet, avocado, cream cheese (D,E,F,G,M,S)                          | 11 |
| Ploughman's scotch egg, cheese crumb, chef's pickle, mustard mayonnaise (C,D,E,G,M,S) | 10.5 | Apple, walnut & celery salad, pickled grape, granary croûte, mustard vinaigrette (C,G,M,N,VG)  | 9  |
| Salt & pepper squid, ginger & garlic, Asian mayo (E,F,M,SS,SY)                        | 13   | Sweet & sour pork belly bites, crispy kale (C,S,SY)                                            | 11 |
| Buffalo burrata, moons green coppa, pesto, plum, smoked almonds (D,N,S)               | 11   | Juniper cured Longland farm duck breast, soft boiled egg, crisp potato, walnut ketchup (E,N,S) | 14 |

## LARGE PLATES

|                                                                                                   |    |                                                                                                     |    |
|---------------------------------------------------------------------------------------------------|----|-----------------------------------------------------------------------------------------------------|----|
| Roast loin of cod, smoked bacon & clam chowder, baby spinach (C,D,F,MO)                           | 25 | Crispy cheddar pork tenderloin, baked red onion & apple, savoy cabbage, cider jus (D,E,G,S)         | 27 |
| Smoked salmon, prawn & crab cannelloni, braised leek, Mornay sauce, fresh Parmesan (CR,E,D,F,G,M) | 26 | Lions mane mushroom satay, vegetable fried rice, pak choi & ginger (P,SS,SY,VG)                     | 25 |
| Slow cooked lamb hot pot, celeriac & potato gratin (C,D,F,S)                                      | 28 | Local beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (E,F,G,M,S)         | 21 |
| Chicken & chorizo ballotine, gorgonzola risotto, chestnut mushroom, fried sage (D,E,S)            | 25 | Pumpkin, red onion & sherry vinegar caramel tart tatin, sunflower seed pesto, vegan feta (G,N,S,VG) | 19 |

## THE GRILL

|                                                  |    |                                                                                                                                                  |    |
|--------------------------------------------------|----|--------------------------------------------------------------------------------------------------------------------------------------------------|----|
| 225g Dry aged sirloin steak (D), Choice of sauce | 24 | 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 |
| 225g Dry aged fillet steak (D), Choice of sauce  | 32 | Add smoked streaky bacon £2                                                                                                                      |    |

200g Gammon steak, grilled pineapple, crispy egg (D,E,G) | 20

## SIDES

Skinny fries (V,VG) - Creamed spinach (D,V) - Seasonal vegetables (D,V) - Garden salad, house dressing (E,M)  
- Peas à la française (D,S) - Rosemary & seasalt fries, rosemary mayo (E,M,V) | All 4

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

A discretionary service charge of 10% will be added to your table. 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)