

SUNDAY MENU

SNACKS

Gordal piquanté olives (F,N,V)	5	Chipolatas, mustard, honey (D,G,M,P,S)	7
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
Greek feta, olive oil, chilli, perserved lemon (VG)	6		

SMALL PLATES

Chef's soup of the day, Gilda bread (D,G,VG) Vegan without butter	8.5	Fresh crumpet, avocado, hot smoked salmon, cream cheese (D,E,F,G,M,S)	11
Sweet & sour pork belly bites, crispy kale (C,S,SY)	11	Buffalo burrata, moons green coppa, pesto, plum, smoked almonds (D,N,S)	11
Apple, walnut & celery salad, pickled grape, granary croûte, mustard vinaigrette (C,G,M,N,VG)	9	Ploughman's scotch egg, cheese crumb, chef's pickle, mustard mayonnaise (C,D,E,G,M,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)	
Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,S,V,VG)	20

THE GRILL

225g Dry aged fillet steak (D), Choice of sauce	32	Pumpkin, red onion & sherry vinegar caramel tart tatin, sunflower seed pesto, vegan feta (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) Add smoked streaky bacon £2	21	Local beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,P,S)	21

LARGE PLATES

SIDES

Skinny fries (V) - Creamed spinach (D,V) - Seasonal vegetables (D,V) - Garden green salad (V) - Rosemary & seasalt fries, rosemary mayo (E,M,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.

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)