

# SUNDAY MENU

## SNACKS

Gordal piquanté olives (F,N,V)	3.5/7	Beef jerky (F,G,SY)	6
Gilda sourdough, Netherend farm butter, rapeseed oil & balsamic (D,G,S,V)	6	Smoked cods roe, potato rosti, pickled shallot (D,E,F,G,M,S)	6
Mini poppadoms, mango chutney, riata (D,G,M)		6	

## SMALL PLATES

Chef's soup of the day, Gilda bread (D,G,VG) Vegan without butter	9	Carrot & Brazil nut hummus, crostini, toasted pumpkin seeds (G,NVG)	10
Beef brisket scotch egg, gravy mayonnaise, watercress (D,E,G,S)	12	Rye bay scallops cooked in Nduja butter, fried breadcrumbs, lime yoghurt (D,E,G,MO)	15
Kimchi pork belly bites, Asian slaw, toasted sesame seeds (F,G,SS,SY)	12	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
Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,S,V,VG)	20
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 sirloin steak (D), choice of sauce	24
225g Dry aged fillet steak (D), choice of sauce	32
Rump steak cheese burger, tomato & bacon jam, gherkin ketchup, skinny fries, coleslaw (C,D,E,G) <b>Add bacon £2</b>	21

## LARGE PLATES

Beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,S)	21
Chickpea & spinach jalfrezi, coconut rice, onion & sweet potato bhaji (G,M,N,VG)	23
Prawn, crab & mussel linguini, Milanese purple basil, pecorino (CR,D,E,G,MO)	26

## SIDES

Smoked paprika fries (D,E,M,V) - French peas (D,V) - Honey roast carrots (D,V) - Buttered mash (D,V) - Tossed salad with mustard vinaigrette (M,V) - Creamed garlic mushrooms (M,V)   All 5	
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)