

WINTER 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	Warm goats cheese & beetroot tart, aged balsamic & honey dressing (D,G,S)	12
Chicken liver parfait, toast, shallot marmalade (D,G,S) 12			

LARGE PLATES

Braised steak, mushroom & Guinness pie, buttered horseradish mash potato, savoy cabbage, pot of gravy (D,E,G,S)	22	Lamb loin chops, chimmi churri, French peas, mint new potatoes & lamb gravy (C,D,F,S)	29
Chickpea & spinach jalfrezi, coconut rice, onion & sweet potato bhaji (G,M,N,VG)	23	Beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,S)	21
Prawn, crab & mussel linguini, Milanese purple basil, pecorino (CR,D,E,G,MO)	26	Half roast chicken, lemon, honey & oregano glaze, smoked paprika fries, carrot, fennel & beetroot slaw (D,M,S)	24
Miso glazed broccoli, beetroot tahini, crispy onions, curry vinaigrette (G,SS,SY,V,VG) 23			

THE GRILL

225g Dry aged sirloin steak (D), choice of sauce	24
225g Dry aged fillet steak (D), choice of sauce	32
500g Chateaubriand (D), choice of sauce	65
Rump steak cheese burger, tomato & bacon jam, gherkin ketchup, skinny fries, coleslaw (C,D,E,G) Add bacon £2	21

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

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)