



Sunday Menu

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

Small Bites

Gilda bakery breadboard, rapeseed oil, sea salt butter (D,G,S,V)	5
Add olives	7
Gordal olives (F,N,S)	5
Bowl of roast potatoes & gravy	6
Whipped cods' roe, charcoaled cornet, trout roe (D,E,F,G,M,P)	7

COUNTY WINNER
THE NATIONAL
PUB & BAR
AWARDS 2024

Starters

Chef's soup of the day, Gilda bread (G,S)	9
Breaded Canterbury Camembert, landcress & redcurrant sauce (D,E,G)	10.5
Beetroot cured organic salmon, dill mayonnaise, toasted rye bread, Winter leaves (D,E,F,G)	12
Potted duck rillettes, warm crumpet, kumquat marmalade (D,E,G,S)	12
Classic prawn cocktail, smoked paprika, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M)	12
Doreen's black pudding scotch egg, Tewkesbury mustard, pickled shallot (D,E,G,M,P,S)	14

Roasts

Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	24
Roast breast of Norfolk bronze turkey, walnut, orange & maple stuffing (D,E,G,N)	25
Roast sirloin of dry aged beef (D,E,G,S)	25
Combination roast, roast sirloin & roast pork (D,E,G,S)	28
All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus	
Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (D,E,G,N,S,V,VG)	20.5

Add a side of

Piccolo parsnips, maple & chestnut	6
Pigs n blankets (G,S)	6

From the Sea

- Local beer battered fish & chunky chips, pea purée & tartare (D,E,F,G) | 20.5
- Baked fillet of Cornish hake, squid & chorizo cassoulet, butter beans, seaweed crust (F,D,S) | 28

From the Land

- Mac n cheese, maple roasted chestnuts, herb & truffle crumb (G,D,E,S) | 19
- Rump steak burger, potato bread bun, coleslaw, Monterey jack, gherkin ketchup, skin on fries (D,G,M,P,S,SY) | 20
Add smoked streaky bacon £2
- Vegan burger, tomato & red onion relish, avocado mayonnaise, coleslaw, skin on fries (G,M,P,S,VG) | 20
- Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S) | 22

From the Grill

- Dry aged fillet steak 225g (D) | 39.5
- All steaks are aged for a minimum of 30 days in a Himalayan salt chamber and are served with grilled beef tomato, mushroom, skin on fries and a choice of sauce (Peppercorn (D,S), chimmi churri, garlic butter (D) or reform sauce (port & redcurrant) (S))

Sides

- Skin on fries (V) | 5
- Braised red cabbage (D,S) | 6
- Maple roasted sprouts with smoked bacon & chesnuts (D,S) | 6
- Chunky chips, truffle & Parmesan (D) | 7

Desserts

- Traditional Christmas pudding, brandy & vanilla custard (D,E,G,N,S) | 9
- Glazed lemon tart, citrus sorbet, torched meringue (D,E,G,S) | 10
- Malted chocolate & ale cake, toffee ice cream (D,E,G,S,V) | 10
- Alphonso mango & passion fruit pavlova, toasted coconut cream (SY,VG) | 10
- Port roasted pears, date sponge, crème fraîche custard, pink praline (D,E,G,N,S) | 10
- Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,N) | 11
- Selection of British cheeses, seasonal chutney, bath Olivers, fruit loaf & pickles (D,G,S) | 14

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)

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 tables of 6 and above. All prices include VAT.