



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



Gilda bakery breadboard, rapeseed oil, sea salt butter (D,G,S,V) Add olives

5

7

5

6

7

Gordal olives (F,N,S)

Bowl of roast potatoes & gravy

Whipped cods' roe, charcoaled cornet, trout roe (D,E,F,G,M,P)





Chef's soup of the day, Gilda bread 9 (G,S)

Breaded Canterbury Camembert, | 10.5 landcress & redcurrant sauce (D,E,G)

Beetroot cured organic salmon, | 12 dill mayonnaise, toasted rye bread, Winter leaves (D,E,F,G)

Potted duck rilletes, warm crumpet, | 12 kumquat marmalade (D,E,G,S)

Classic prawn cocktail, smoked | 12 paprika, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M)

Doreen's black pudding scotch egg, | 14 Tewkesbury mustard, pickled shallot (D,E,G,M,P,S)

Roasts.

Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	24
Roast breast of Norfolk bronze turkey, walnut, orange & maple	25
stuffing (D,E,G,N)	

Roast sirloin of dry aged beef (D,E,G,S)

Combination roast, roast sirloin & roast pork (D,E,G,S)

All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus

Roast butternut squash, walnut & | 20.5 rosemary crumb, vegetarian gravy (D,E,G,N,S,V,VG)

Add a side of Piccolo parsnips, maple & chestnut | 6

Pigs n blankets (G,S)

6

25

28

Avere the Construction Skin on fries (V) 5 Local beer battered fish & chunky chips, pea purice & tartare (D,E,F,G) 20.5 Skin on fries (V) 5 Baked fillet of Cornish hake, squid & chorizo cassoulet, butter beans, seaweed crust (F,D,S) 28 Maple roasted sprouts with smoked 6 Mac n cheese, maple roasted chestnuts, herb & truffle crumb (G,D,E,S) 19 Descetch 7 Mac n cheese, maple roasted chestnuts, herb & truffle crumb (G,D,E,S) 19 Traditional Christmas pudding, brandy & vanilla custard (D,E,G,S) 9 Rump steak burger, potato bread bun, colesiaw, Monterey jack, gherkin ketchup, skin on fries (D,G,M,P,S,Y) 20 Glazed lemon tart, citrus sorbet, torched meringue (D,E,G,S) 10 Vegan burger, tomato & red onon relish, avocado mayonnaise, coleslaw, skin on fries (G,M,P,S,VG) 20 Malted chocolate & ale cake, toffee (D,E,G,S) 10 All moded streaky bace f2 20 Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,N) 11 Dry aged fillet steak 225g (D) All steaks are aged for a minimum of 30 days in a Himalayan sait chamber and are served with grilled beef tomato, mustroom, skin on fries and a choice of sauce (Poppercorn (D,S), chinmi churri, garlie butter (D) or reform sauce (port & redcurrant) (S) 39.5 Sine of aur dithes contain the following altergenus are witable for vegatarian/vegatic C - CELERY, CR - CRUSTACEAN, D - DAIRY, E -			<u>e</u> ,
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Baked fillet of Cornish hake, squid & chorizo cassoulet, butter beans, seaweed crust (F,D,S)		20.5	Skin on fries (V) 5
& chorizo cassoulet, butter beans, seaweed crust (F,D,S) 28 Maple roasted sprouts with smoked 6 seaweed crust (F,D,S) Advert the Seames 6 Mac n cheese, maple roasted chestnuts, herb & truffle crumb (G,D,E,S) 19 Chunky chips, truffle & Parmesan 7 Mac n cheese, maple roasted chestnuts, herb & truffle crumb (G,D,E,S) 19 Deweets 9 Rump steak burger, potato bread bun, coleslaw, Monterey jack, gherkin ketchup, skin on fries (G,G,M,P,S,SY) 20 Malted chocolate & ale cake, toffee in the following all custard (D,E,G,S) 10 Vegan burger, tomato & red onion relish, avocado mayonnaise, coleslaw, skin on fries (G,M,P,S,YG) 22 Malted chocolate & ale cake, toffee in the following vanilla ice cream (D,E,G,S) 10 Pory aged fillet steak 225g (D) 139.5 Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,N) 11 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 (Pepercorn (D,S), chimmi churri, garlic butter (D) or reform sauce (port & redurrant) (S) Some of our dishes contain the following allergens or are suitable for vegetariant/vegen: Some of our dishes contain the following allergens or are suitable for vegetariant/vegen: C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EcoGS, F - Fish, G - GLUTEN, M - MUSTARD, MO - NOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESEANE, SY - SOY, </td <td>chips, pea puree & tartare (D,E,F,G)</td> <td></td> <td>Braised red cabbage (D,S) 6</td>	chips, pea puree & tartare (D,E,F,G)		Braised red cabbage (D,S) 6
seaweed crust (F,D,S) bacon & chesnuts (D,S) Chunky chips, truffle & Parmesan [7 (D) Weave the Court Mac n cheese, maple roasted chestnuts, herb & truffle crumb (G,D,E,S) Rump steak burger, potato bread bun, coleslaw, Monterey jack, gherkin ketchup, skin on fries (D,G,M,P,S,SY) Add smoked streaky bacon £2 Vegan burger, tomato & red onion relish, avocado mayonnaise, coleslaw, skin on fries (G,M,P,S,VG) Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S) Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S) 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) Chef's pie, C- CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GUUTEN, M - MUSTARD, M - MOLLUSCS, N - MUTS, P - PRANUTS, S - SULPHITES, SS - SESAME, SY - SOY, Maltad choice of sauce (Pappercorn (D,S), chimmi churri, garlic butter (D) or reform sauce (port & redcurrant) (S)	Baked fillet of Cornish hake, squid		
(b) Construction of the second secon	& chorizo cassoulet, butter beans,	28	
Mac n cheese, maple roasted chestnuts, herb & truffle crumb (G,D,E,S)19Traditional Christmas pudding, brandy & vanilla custard (D,E,G,N,S)9Rump steak burger, potato bread bun, coleslaw, Monterey jack, gherkin ketchup, skin on fries (D,G,M,P,S,SY)20Glazed lemon tart, citrus sorbet, torched meringue (D,E,G,S)10Wegan burger, tomato & red onion relish, avocado mayonnaise, coleslaw, skin on fries (G,M,P,S,VG)20Malted chocolate & ale cake, toffee loce cream (D,E,G,S,Y)10Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S)22Port roasted pears, date sponge, crème fraîche custard, pink praline (D,E,G,N,S)10Dry aged fillet steak 225g (D)39.5Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,N)11All 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)39.5Selection of British cheeses, seasonal chutney, bath Olivers, fruit loaf & pickles (D,G,S)14Seme 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, S - SESAME, SY - SOY,			
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(G,D,E,S) Glazed lemon tart, citrus sorbet, 10 Rump steak burger, potato bread bun, coleslaw, Monterey jack, gherkin ketchup, skin on fries (D,G,M,P,S,SY) Add smoked streaky bacon £2 Add smoked streaky bacon £2 20 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 Qrunt the Qrunt free Grunt and are speed 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), chimm churri, garlic butter (D) or reform sauce (port & redcurrant) (S) 39.5 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,			brandy & vanilla custard (D,E,G,N,S)
Rump steak burger, potato bread bun, coleslaw, Monterey jack, gherkin ketchup, skin on fries (D,G,M,P,S,SY)20Intervent of the steak part of the st			
bun, coleslaw, Monterey jack, gherkin ketchup, skin on fries (D,G,M,P,S,SY)Malted chocolate & ale cake, toffee10Add smoked streaky bacon £2Vegan burger, tomato & red onion relish, avocado mayonnaise, coleslaw, skin on fries (G,M,P,S,VG)20Alphonso mango & passion fruit pavlova, toasted coconut cream (SY,VG)10Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S)22Port roasted pears, date sponge, creme fraîche custard, pink praline (D,E,G,N,S)10Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S)22Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,N)11Dry aged fillet steak 225g (D)39.5Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,N)14All 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 (port & redcurrant) (S)39.5Some 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,			Glazed lemon tart, citrus sorbet, 10
 bun, coleslaw, Monterey jack, gherkin ketchup, skin on fries (D,G,M,P,S,SY) Add smoked streaky bacon £2 Vegan burger, tomato & red onion relish, avocado mayonnaise, coleslaw, skin on fries (G,M,P,S,VG) Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S) Quare the Guize Dry aged fillet steak 225g (D) 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) 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, 	Rump steak burger, potato bread	20	torched meringue (D,E,G,S)
gherkin ketchup, skin on fries (D,G,M,P,S,SY)Malted chocolate & ale cake, toffee10Add smoked streaky bacon E2Vegan burger, tomato & red onion relish, avocado mayonnaise, coleslaw, skin on fries (G,M,P,S,VG)20Alphonso mango & passion fruit10Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S)22Port roasted coconut cream (SY,VG)10Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S)22Port roasted pears, date sponge, crème fraîche custard, pink praline (D,E,G,N,S)10Dry aged fillet steak 225g (D)39.5Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,N)11All 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)39.5Some 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, M O - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY,			
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Vegan burger, tomato & red onion relish, avocado mayonnaise, coleslaw, skin on fries (G,M,P,S,VG)20pavlova, toasted coconut cream (SY,VG)Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S)22Port roasted pears, date sponge, crème fraîche custard, pink praline (D,E,G,N,S)10Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S)22Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,N)11Dry aged fillet steak 225g (D)39.5Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,N)14All 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)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,	Add smoked streaky bacon £2		
 onion relish, avocado mayonnaise, coleslaw, skin on fries (G,M,P,S,VG) Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S) <i>Quant the Grac</i> Dry aged fillet steak 225g (D) 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) 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, M O - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, 			
Coleslaw, skin on fries (G,M,P,S,VG)Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S)22Port roasted pears, date sponge, crème fraîche custard, pink praline (D,E,G,N,S)Dry aged fillet steak 225g (D)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)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, M O - MOLLUSCS, N - NUTS, S - SESAME, SY - SOY,	Vegan burger, tomato & red	20	
Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S)			(SY,VG)
Chef's pie, creamy mashed potato, braised red cabbage (D,E,G,S)	coleslaw, skin on fries (G,M,P,S,VG)		
braised red cabbage (D,E,G,S)			
Sticky toffee pudding, vanilla ice11Ory aged fillet steak 225g (D)39.5All 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)39.5Some of our dishes contain the following allergens or are 		22	
Grow the GuiltDry aged fillet steak 225g (D)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)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,	braised red cabbage (D,E,G,S)		(D,E,G,N,S)
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Dry aged fillet steak 225g (D) 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) 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,	Oram the Core		
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Dry aged fillet steak 225g (D) 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) 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,		K	Selection of British cheeses 14
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) 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,	Dry aged fillet steak 225g (D)	39.5	
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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) (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,	All steaks are aged for a minimum of 🗸	λ	
tomato, mushroom, skin on fries and a choice of sauce (Peppercorn (D,S), chimmi churri, garlic butter (D) or reform sauce (port & redcurrant) (S) (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,			
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chimmi churri, garlic butter (D) or reform sauce (port & redcurrant) (S) (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,			
reform sauce (port & redcurrant) (S) 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,			Some of our dishes contain the following allergons or are
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EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY,	· · · · · · · · · · · · · · · · · · ·		
MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY,			
			MO - MOLLUSCS, N - NUTS, P - PEANUTS, S -

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.