Light Lunch

Sandwiches Snacks and Sides

Club Sandwich (gf*) Chicken, bacon, egg mayonnaise, cheese and tomato stacked between toasted bloom	9.95 er	House Fries (ve) (gf) Add chilli and garlic mayonnaise +50p	4
		Sweet Potato Fries (ve) (gf)	4.25
Steak Ciabatta (gf*) Sliced rump steak served with fried onion, mushrooms, rocket and Dijon mustard	9.95	Truffle and Parmesan Fries (gf)	4.50
mayonnaise on a toasted ciabatta		Garlic Bread (ve) Add cheese +50p	3.50
Grilled Halloumi Wrap (v)	9		
Halloumi with roasted vegetables and tomato relish in a tortilla wrap		Side Salad (ve) (gf)	3.50
- Vegan option available		Trio of Olives (ve) (gf)	4
Fish Finger Stack White sliced bloomer layered with breaded cod goujons, rocket and tartare sau	9.50	Warm Pitta Bread (ve) With hummus, homemade tomato salsa and guacamole	4.50
		Breads and Oil (ve)	3.50

Desserts

Chocolate Trillionaires Tart (v) (gf) Served with winter fruits compote and	6.50	Salted Caramel Crème Brulee (v) Served with white chocolate cookies	6.75
vanilla ice cream - Vegan option available		Gilt Affogato (v) Ice cream, Amaretto and espresso	7.50
Sticky Toffee Pudding (v) Served with vanilla ice cream	6.50	Chocolate Brownie Sundae (v)	6.75

Coffee & Cake

A slice of local homemade cake with an English breakfast tea or an Americano coffee Please ask a member of staff for our cake options (gf*)

6.50



Available 12pm - 9pm

Enjoy any two main dishes and a bottle of house wine for only £35 (£2.50 supplement on steak dish) With live music from a talented local artist.



Sunday Lunch

Starters

Soup of the Day (v) (gf*) Served with bloomer bread	5.50	Cauliflower Wings (ve) (gf) Served with a Sriracha sauce	7.50
Buffalo Chicken Wings Blue Cheese Dip	8.25	Tempura King Prawns Served with ginger soy sauce	8.50
Confit Chorizo Cider reduction	8.25	Sussex Smokie Served on toasted ciabatta	7.75

Sunday Lunch

Topside of Beef (gf*) 15.50 Slow Roasted Pork (gf*) 15.50 / Chicken Breast (gf*) 14.95 Trio of Meats: Beef, pork and chicken (gf*) £18.95

All served with garlic & rosemary roast potatoes, root vegetable mash, seasonal greens, stuffing, Yorkshire pudding, parsnip purée and homemade gravy

Nut Roast (v) (gf*) 13.50

Served with garlic & rosemary roast potatoes, root vegetable mash, seasonal vegetables, Yorkshire pudding, parsnip purée and homemade gravy

Sides

Cauliflower Cheese (v) 4 / Extra Roast Potatoes (v) (gf) 3 Pigs in Blankets 4 / Extra Yorkshire Pudding (v) 1.50

/ Add herb marinated sliced steak +4

Main Courses

House Burger (gf*) Caramelised onions, bacon, cheddar cheese, sliced tomatoes, lettuce leaves and Gilt burger sauce	14.95	Pan Fried Sea Bass Served with salsa verde risotto and parmesan crisp	16.50
Cod & Chips Beer battered cod, thick cut chips, mushy peas and homemade tartare sauce	16	8oz Sirloin Steak (gf) With thick cut chips, slow roasted tomato and mushroom / Add peppercorn sauce +2	22.95
Halloumi Kebab (v) (gf*) Skewered with red onions, peppers and tomatoes served with warm giant cousco salad, pitta bread, tzatziki and hummus	14.50 us,	Confit Duck Leg (gf) Confit duck with seasonal greens, pomme purée and a redcurrant jus	16
House Salad (ve) Mixed leaves, sun dried tomatoes, roaste peppers and avocado tossed with giant of served with a mustard dressing / Add grilled chicken and bacon +3 / Add halloumi (v) +2.50		Poke Bowl (ve) (gf*) Sticky rice poke bowl served with sliced avocado, shredded carrots, cucumber sticed edamame, spring onions, sesame seeds, Sriracha mayonnaise and ginger soy sauce / Add herb chicken +3 / Add garlic and chilli king prawns +3.50	

Desserts Selection overleaf ...