

Sunday Lunch

2 courses £22 / 3 courses £27

Starters

Soup of the Day (v, gf*) **£7.50**

Homemade bread roll

Halloumi Fries (v) **£8**

Sweet chilli sauce, spring onions

Chicken Liver Parfait (gf*) **£7.75**

Red onion marmalade, sourdough

Crispy Calamari **£8**

Lemon and garlic mayonnaise

Soft Shell Crab **£8**

Avocado purée, sriracha mayonnaise

Garlic Mushrooms and Spinach (v, gf*) **£7.50**

In a creamy tarragon sauce, served on toasted sourdough

Roasts

Enjoy our Sunday dinner, made with award-winning meats from Owen Taylor's Butchers, trusted for generations for quality, care and flavour

Topside of Beef (gf*) **£18** / **Roast Pork** (gf*) **£17** / **Roast Chicken Breast** (gf*) **£17** / **Nut Roast** (v, gf*) **£16**
Trio of Meats **£25**

All served with garlic and rosemary roasted potatoes, braised red cabbage, carrots, broccoli, roasted parsnips, homemade Yorkshire puddings and gravy

Sides

Cauliflower cheese **£5**

Roast potatoes **£4**

Seasonal vegetables **£4**

Yorkshire pudding **£1.50**

Children's Options Available

Please ask one of our team

Desserts

Salted Caramel and Chocolate Tart (v, gf) **£7.50**

Chocolate soil, caramel sauce, chocolate ice cream

Classic Tiramisu **£8**

Sponge fingers, mascarpone, coffee, chocolate

Apple Crumble **£7**

Vanilla custard

Gilt Cheeseboard (v, gf*) **£7.50**

Cheddar and Stilton, apple, celery, chutney and biscuits

Trio of ice cream **£4.50**

Chocolate Brownie Sundae **£6**

Light Lunch

Sandwiches

All sandwiches are served with a salad garnish and root vegetable crisps

Club Sandwich (gf*) £11.50

Chicken, bacon, egg mayonnaise, cheese and tomato on toasted white bread

Vegetarian Club Sandwich (ve, gf*) £11

Smashed avocado, roasted beetroot, vegan cheese, tomato and red peppers on toasted brown bloomer

Cajun Steak (gf*) £11

Toasted ciabatta with cherry tomato salsa, watercress and lemon and garlic mayonnaise

Fish Finger Butty £10

Breaded haddock goujons on toasted ciabatta with tartare sauce

Halloumi Wrap (v) £10.50

Hummus, Mediterranean vegetables, cous cous and spinach in a tortilla wrap

Sides & Snacks

Chicken Wings £5.25

Sriracha, spring onions

Rustic Chips £4.50

Garlic and chilli mayonnaise

Pitta Bread £5

Guacamole, pitta salsa, hummus

Truffle and Parmesan Fries £5.50

Brie Bites £5

Tomato salsa

Scotch Egg £4

Brown sauce

Mains

Fish and Chips £16.50

Battered haddock, triple cooked chips, mushy peas and homemade tartare sauce

Steak, Oyster Mushroom and Red Wine Pie £17.50

Shortcrust pastry filled with braised steak and oyster mushrooms in a red wine sauce, served with chunky chips or mash, roasted vegetables and gravy

House Burger (gf*) £17

Two 3oz beef patties, chargrilled and topped with smoked streaky bacon and Emmental cheese, served in a homemade milk bun with baby gem, tomato and gherkin, with rustic chips

Pan Fried Sea Bass (gf) £17

Sun-dried tomato and prawn risotto, parmesan, gremolata

Oven Baked Salmon £15

Pak choi, Tenderstem broccoli and egg noodle stir-fry in teriyaki sauce

Gilt Vegan Bowl (v) £13.50

Steamed cous cous, oven roasted cauliflower, pickled cabbage, butternut squash, cucumber, sliced avocado, vegan sriracha mayonnaise, toasted seeds

/ add a poached egg £1.50

/ add half an avocado £2.50

/ add crispy halloumi £2.50

/ add roasted chicken £3

Caesar Salad (gf*) £14

Chargrilled chicken and bacon, croutons and crisp lettuce tossed in Caesar dressing, finished with parmesan

/ add a poached egg £1.50

/ add half an avocado £2.50

/ add crispy halloumi £2.50

Veggie Chilli (v, gf) £14

Veggie chilli on corn chips, topped with cheese, crème fraîche and guacamole

/ make it vegan (ve) swap the cheese and crème fraîche for salsa and vegan cheese