

Sunday Lunch

2 courses £22 / 3 courses £27

Starters

Soup of the Day (V, GF*) 6.50

Served with ciabatta

Jamón Croquettes 9

Chilli jam

Pollock & Spring Onion Fishcakes 8.50

Coronation mayonnaise

Halloumi Fries (V, GF) 8.50

Chilli mayonnaise, sesame seeds

Honey & Sriracha Glazed Chicken Wings (GF*) 8.50

Fresh chilli, spring onion

Crispy Calamari 8.50

Aioli, lemon rock salt

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 19 / Roast Pork 18 / Roast Chicken Breast 17 / Sweet Potato Loaf (V) 17

Trio of Meats 24

(Trio not included in lunch offer)

All roasts can be served Gluten Free

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

Sides

Cauliflower cheese (V) 5

Roast potatoes (VE, GF*) 4

Seasonal vegetables (V, GF) 4

Yorkshire pudding (V) 1.50

Children's Options Available

Please ask one of our team

Desserts

Trillionaire Rocky Road Tart (V, VE*) 8

Caramel sauce, vanilla ice cream

Lemon Posset (V) 7

Homemade honeycomb, mango sorbet

Rhubarb Fool (V) 7

Sweet and tangy rhubarb, cream, crushed oat topping

Warm Peach Cobbler (V) 6.75

Vanilla custard

Trio of Ice Cream or Sorbet 4.50

V - Vegetarian, Ve - Vegan, Ve* - Vegan option available
GF - Gluten free, GF* - Gluten free option available

Light Lunch

Sandwiches

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

Club Sandwich (GF*) 11

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

Vegetarian Club Sandwich (V, VE, GF*) 11

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

Steak Sandwich (GF*) 12

Garlic & herb marinated steak, horseradish cream, caramelised onion and rocket

Fish Finger Butty 10

Panko breaded haddock goujons on a toasted ciabatta with rocket and tartare sauce

Hoisin Pulled Pork Quesadilla 10

Pulled pork, cheddar cheese, sesame seeds, pickled ginger

Flatbreads

Korean Crispy Gochujang Chicken 9.95

Asian slaw, spinach, wasabi mayonnaise, sesame seeds

King Prawn & Chorizo 9.95

Roasted red peppers, lemon aioli, rocket

Whipped Feta & Tomato (V) 9.95

Roasted cherry tomatoes, oregano, scotch bonnet warm honey

Caprese (V) 9.95

Vine tomatoes, mozzarella, basil, pesto

Hoisin Pulled Pork 9.95

Sriracha mayonnaise, pickled cabbage, cucumber, coriander

Chicken Shawarma 9.95

Marinated chicken, hummus, pickled cabbage, pomegranates, mint, aioli

Mains

Fish & Chips 17

Beer battered haddock, skin-on chips, mushy peas and tartare sauce

Grilled Halloumi Burger (V, GF*) 16

Grilled halloumi, field mushroom, smashed avocado, tomato and crisp lettuce in a brioche bun with aioli.

Served with coleslaw and skin-on chips

Chicken Parmigiana 16

Breaded chicken cutlet with marinara sauce, oven baked with cheese, skin-on chips, rocket and parmesan salad

Thai Red Curry Seafood Bowl 17.50

Salmon, king prawn, pollock in a red curry coconut broth with fresh coriander, served with rice noodles and toasted naan

Caesar Salad (GF*) 14.50

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

House Burger (GF*) 16.50

Caramelised onions, bacon, cheddar cheese, tomato, crisp lettuce in a brioche bun with Gilt burger sauce.

Served with coleslaw and skin-on chips

Gilt Salad Bowl (V, VE) 13

Pickled cabbage, spiced chickpea, sunflower seeds, pumpkin seeds, tomato, cucumber, pomegranate, red onion and house dressing

Buddha Bowl (VE, GF*) 14

Sticky rice, served with sliced avocado, cucumber, edamame beans, spring onions, sesame seeds, shredded carrot, sriracha mayonnaise and ginger soy sauce

Add something extra...

Garlic & Herb Steak (GF) 4.50

Garlic & Chilli Prawns (GF) 4

Halloumi (V, GF*) 3

Herb Chicken (GF) 4

Cajun Salmon (GF) 5

Sliced Avocado (VE, GF) 2.50

Smoked Salmon (GF) 3.50

Sides

Skin-on Chips 4.50

Mixed Olives (VE, GF) 4.50

Garlic Bread (V) 4.25

Warm Pitta Bread (V) 5

Side Salad (VE, GF) 4