

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
Lemon & garlic mayonnaise

Halloumi Fries (V, GF) 8.50
Sweet chilli, spring onions

Beef Meatballs (GF) 8
Arrabbiata sauce, cheese, basil

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 & rosemary roasted potatoes, braised red cabbage, carrots, broccoli, roasted parsnips, homemade Yorkshire pudding 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 Tart (VE, GF) 8
Mango sorbet

Strawberry & Raspberry Eton Mess (V, GF) 7
Chantilly cream, meringue, fresh strawberries, fresh raspberries, fruit coulis

Vanilla Baked Cheesecake (V) 7
Berry compote

Chocolate Brownie (V) 6.75
Chocolate sauce, clotted cream ice cream

Trio of Ice Cream or Sorbet (V, VE*) 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, lettuce and tomato on toasted white bread

Vegan Club Sandwich (VE, GF*) 11

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

Beef Dip Sandwich (GF*) 10.50

Tender slices of beef in a toasted ciabatta, melted cheddar cheese, beef stock gravy

Fish Finger Butty 10

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

Smoked Salmon Bagel 10

Scottish smoked salmon, dill, caper & lemon cream cheese, spinach served in a toasted bagel

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 rustic fries

Chicken Parmigiana 16

Breaded chicken cutlet with rich tomato sauce, oven-baked with cheese, skin-on chips, rocket and Parmesan salad

Aubergine Parmigiana (V, GF) 16

Grilled aubergine with a rich tomato sauce oven-baked with cheese, skin-on chips, rocket and Parmesan salad

Caesar Salad (GF*) 14.50

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

Sides

Skin-on Chunky Chips (VE, GF) 4.50

Rustic Fries (VE, GF) 4.50

Mixed Olives (VE, GF) 4.50

Garlic Bread (V) 4.25

Warm Pitta Bread (V) 5

Side Salad (VE, GF) 4

Flatbreads

Korean Chicken 9.95

Fried chicken thighs, Asian slaw, Gochujang sauce, roasted red peppers

Chicken Tikka 10

Tikka chicken, cucumber, onion and tomato salad, raita

Caprese (V) 9.95

Fresh heritage tomatoes, buffalo mozzarella, homemade basil pesto

Halloumi (V) 10

Crispy halloumi, tzatziki, rocket, sweet chilli

Crispy Tikka Paneer 10

Cucumber, onion and tomato salad, raita

Chilli Garlic Prawns 10

Rich tomato sauce, chilli flakes, prawns, aioli, rocket

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 rustic fries

Pan Fried Sea Bass (GF) 17

Sautéed new potatoes, ratatouille, homemade basil pesto

Gilt Bowl (VE, GF*) 14

Sticky rice, served with sliced avocado, cucumber, roasted beetroot, spring onions, sesame seeds, shredded carrot, sriracha mayonnaise, ginger soy sauce.

Extras

Add something extra...

Garlic & Herb Steak (GF) 4.50

Halloumi (V, GF*) 3

Herb Chicken (GF) 4

Sliced Avocado (VE, GF) 2.50

Smoked Salmon (GF) 3.50