

Gills & Co

SNACKS

Gordal olives (ve) (gf) £4
Almonds and dried figs (ve) (gf) £5
Focaccia and balsamic (ve) £6

SIDES

Fries (ve) (gf) £4
Truffle cheese sauce (v) (gf) £3.50

EXMOOR ENGLISH CAVIAR

Cornish Salted Baerii 10g tin served with blinis and Crème fraîche £32
Imperial Oscietra 10g tin served with blinis and Crème fraîche £41
Imperial Belugai 10g tin served with blinis and Crème fraîche £65

SMALLER PLATES

Our dishes are intended to be eaten tapas style & will be served as each dish is ready

Bone bread with fresh tarragon and herb oil £7

Vegan alternative with confit garlic also available (ve) £7

Goat's cheese parfait with a pickled beetroot, honeycomb and pea shoot salad
(v) (gf) £9

Pork and black pudding terrine with Jerusalem artichoke puree, picked heritage carrots and toasted sourdough £11

Truffled mushroom arancini with truffle aioli and herb oil (v) £9

Gambas pil pil with garlic, habanero and lemon served with focaccia (gf*) £13

Braised short rib croquettes with fennel jam and pickled fennel £10

Maple glazed pork belly with baked apple and celeriac remoulade (gf) £12

LARGER PLATES

Za'atar roasted aubergine with garden peas, pea shoots, pomegranate and yoghurt
(ve*) (gf) £12

Spring lamb cutlets with pea and Jerusalem artichoke purees, pickled heritage carrots and herb oil (gf) £22

8oz dry aged fillet steak with caramelised shallots and pinenuts (gf) £32

SWEET

Chocolate brownie with hazelnut meringue and a mixed berry sauce
(v) (gf) £8



(v) Vegetarian | (ve) Vegan | (gf) Gluten free
(gf*) Gluten free option available | (ve*) Vegan option available



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BOARDS

Cheese Board (v) (gf*) £16

Your choice of three cheeses from the selection below. Served with a selection of crackers, homemade zero waste chutney, and fruits

CHEESES

Poacher 50 (cm) (up) (ar)

An exceptional 4-year aged parmesan poacher cross, exhibiting both the tropical fruit flavours of Lincolnshire Poacher and the intense nuttiness and umami of the aged parmesan.

Sparkenhoe Red Leicester (cm) (up) (ar)

A traditional method Red Leicester made by Jo and David Clarke using unpasteurised milk, dyed with annatto for a deep orange-red colour.

Wookey Hole Cave Aged Goat's Cheddar (gm) (p) (ar)

A firm but crumbly goat's cheese aged 200 feet underground where the temperature remains a consistent 12°C year-round.

Ribblesdale Sheep's (sm) (p)

A sweet, nutty and mildly tangy sheep's cheese with a firm yet creamy texture.

Baron Bigod (cm) (p) (ar)

A deliciously soft, buttery brie-style cheese made by Fen Farm Dairy in Suffolk.

Yorkshire Blue (cm) (p) (v)

A multi-award-winning soft textured and deliciously mild blue cheese from Shepherd's Purse in North Yorkshire.

Cropwell Bishop Blue Stilton (cm) (p) (v)

A rich and tangy stilton with a soft velvety texture made using methods that have remained unchanged since the 17th century.

Charcuterie Board £16

The following meats served with focaccia, pickles, and balsamic

CHARCUTERIE

Monmouthshire Air-dried Coppa

Deliciously marbled cured pork collar with pepper and rosemary.

Fennel Salami

Cured, fermented and air-dried salami with whole fennel seeds.

Wild Venison, Pork, and Red Wine Salami

A gamey and peppery 'cacciatore'-style salami made with lean venison and pork back-fat.