

**Snacks, Sharing Plates,
Cheese, Charcuterie & Desserts**



OUR FOOD

Gills & Co favourites, alongside an ever-changing selection of seasonal sharing plates.

Our snacks are always on the menu. Our sharing plates change with the seasons, what's good and what we feel like cooking. We think not knowing exactly what you'll find is part of the fun.

Below is a taste of what you might find when you visit. See our specials board when you arrive for what we're serving today, and ask us what we'd drink with it.

SNACKS AND SIDES:

Exmoor English Caviar £65 - Royal Beluski 30g tin with crisps & crème fraîche

Contains: Fish, dairy

Smoked Salmon Blinis £10 - With crème fraîche and chives

Contains: Fish, dairy, wheat

Gordal Olives £5

Anchovies £7

Contains: Fish

Bread £7 - With cultured butter

Contains: Wheat, dairy

Fries £4

Truffle Cheese Sauce £3.50

Contains: Dairy

A TASTE OF OUR SEASONAL SHARING PLATES

Seasonal Salad

Bruschetta - with anchovies, tomato and garlic

Calamari - served with lemon and garlic aioli

Lobster arancini - with a lobster bisque mayo

Mushroom and Cashew cappeuetti - served with a creamy truffle and mushroom sauce

Rabbit and potato croquette - with blackberry and red wine dip

Pork cheek - braised in Pinot Noir with a celeriac and polenta mash

Partridge breast and confit leg - served with honey roasted rainbow carrots and a bacon and an apple cider sauce

10 oz Flat Iron Steak - served with a garlic butter sauce

Cheese Board £18 / £26 / £35

Curate your own cheese board, choosing a selection of 3, 5 or all 7 cheeses from the list below. Our carefully curated selection features exceptional cheeses served with Jacob's crackers, seasonal preserves and fruits.

Contains: Wheat, dairy

Can be made with gluten-free crackers - please ask the team.

Gorgonzola Dolce - *soft, creamy, mild*

(cm) (p)

A classic Italian blue cheese from Lombardy. Rich and buttery with gentle blue mould character, offering sweet cream notes and a smooth, melt-in-the-mouth texture.

Taleggio - *rich, savoury, earthy*

(cm) (p)

One of Italy's oldest cheeses. This washed-rind cheese develops a soft, creamy interior with delicate savoury flavours, hints of nuts and a distinctive earthy aroma.

Kidderton Ash - *fresh, bright, citrusy*

(gm) (p) (v)

A soft goat's cheese coated in edible ash with a smooth, creamy texture and delicate citrus notes. Mild and approachable, with gentle earthy flavours and a clean, fresh finish

Gruyère - *nutty, sweet, complex*

(cm) (p)

Made to a traditional Alpine recipe, this firm mountain cheese develops layers of toasted nuts, browned butter and caramelised sweetness as it matures.

Black Bomber - *mature, rich, intense*

(cm) (p)

An award-winning extra mature Cheddar from North Wales. Dense and creamy with deep savoury flavours, balanced by a long, lingering sweetness.

Shropshire Blue - *creamy, mellow, tangy*

(cm) (p) (v)

A distinctive orange British blue cheese. Rich and creamy with a gentle blue kick, offering sweet, nutty flavours alongside a subtle peppery finish.

Baron Bigod - *rich and creamy*

(cm) (p)

A British Brie that can rival the French. Made in Suffolk, this cheese has a thin rind with a rich buttery softness, and rustic flavour.

(cm) Cow's milk (gm) Goat's milk (up) Unpasteurised (p) Pasteurised

Charcuterie Board £16

All of the following meats, served with pickles:

Monmouthshire Air-Dried Beef Bresaola

An extremely lean meat which has been air-dried and rubbed with herbs and spices before curing, resulting in a delicate flavour.

Beech-Smoked Air-Dried Ham

Made from the pork rump, this air-dried ham is sweet and soft with a hint of beech smoke.

Monmouthshire Air-Dried Collar of Pork

Marbled with delicious fat and fragrant with savoury herbs, this rich and savoury meat is made from the collar muscle from the top of the shoulder.



*Add homemade focaccia, with herb butter, oil & balsamic **£5**
Contains: Wheat, dairy*

Cheese and Charcuterie XL Board £65

Contains: Wheat, dairy

Can be made with gluten-free crackers - please ask the team.

The ultimate grazing board combining our cheese and charcuterie boards, plus focaccia & Gordal olives.

Ideal for large groups or those looking for a cheese and charcuterie feast.

