

# Gills & Co

## BOARDS

### Cheese Board (v) (gf\*) £14

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

### Charcuterie Board £14

Your choice of three meats from the selection below. Served with focaccia, pickles, and balsamic

## CHEESE

#### **Smoked Lincolnshire Poacher** (cm) (up) (ar)

*An intense, nutty, firm textured cheese which is cold smoked over untreated oak chips for 24 hours to impart a golden brown hue and smoky aroma.*

#### **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.*

#### **Yorkshire Pecorino Fresco** (sm) (p) (ar)

*A 'fresh' pecorino matured for only 30 days, giving a soft texture and sweet yoghurt flavour, made by Mario Ollianas in Otley, Leeds.*

#### **Baron Bigod** (cm) (p) (ar)

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

#### **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.*

#### **Barncliffe Blue** (cm) (p) (v)

*A creamy brie-style cheese with intense blue veins and a grey-blue rind. Made in Shelley, Huddersfield, less than 30 miles away from here.*

## CHARCUTERIE

#### **Monmouthshire Air-dried Bresaola**

*Lightly spiced silverside of beef, cured, fermented, and air-dried.*

#### **Monmouthshire Air-dried Coppa**

*Deliciously marbled cured pork collar with pepper and rosemary.*

#### **Blood, Wine, and Chocolate Chorizo**

*A rich, savoury, and spicy chorizo inspired by the flavours of Mexican mole.*

#### **Wild Venison, Pork, and Red Wine Salami**

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

# Gills & Co

## SNACKS

Gordal olives (ve) (gf) £4  
Focaccia and balsamic (ve) £5  
3 Exmoor English Caviar blinis £15

Almonds and dried figs (ve) (gf) £5  
Fries (ve) (gf) £4  
Truffle cheese sauce (v) (gf) £3

## DISHES

*Our dishes are intended to be eaten tapas style and will be served once they're ready*

Bone bread with wild garlic and herb oil £7  
*Vegan alternative with confit garlic also available (ve) £7*

Yorkshire rarebit on sourdough with crispy onions and Hendo's reduction (v) £9

Ham hock terrine with sourdough and caramelised onion chutney (gf\*) £9

-----

Arancini filled with asparagus, pea and pecorino served with lemon aioli (v) £8

Pan-seared scallops with pea puree and lemon (gf) £12

Lamb croquettes spiced with Xa'atar served with tzatziki and pickled cucumber £10

-----

Burrata salad with heritage tomatoes (v) (gf\*) £12

Salmon ravioli with lemon and white wine cream sauce and herb oil £12

10oz Ribeye steak finished with bone marrow and confit garlic with tender stem  
broccoli and tomato (gf) £26

## SWEET

Chocolate brownie with cherry chocolate sauce,  
meringue and honeycomb (v) (gf) £8

Rose and raspberry parfait with raspberry puree and  
meringue (v) (gf) £8



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

