

Gills & Co

Sharing Plates

Coppa ham (gf) £9
with pecorino & chilli honey

Bresaola (gf) (df) £9
with figs & almonds

Soft boiled egg (gf) (df) £9
with speck & truffle

House Ricotta (gf) £8
with peach & Aleppo

Wild Boar sausage roll (gf) (df) (contains nuts & sesame) £9
with cornichons & pickled walnut ketchup

Marinated anchovies on toast (gf*) (df*) £10
with whipped n'duja butter & shaved fennel

Whipped cod's roe (gf) (df) £9
with triple cooked potatoes & jalapeno gremolata

Chickpea fritters (ve) (gf) £8
with roast garlic aioli, pickled red onion & parsley

Tempura tenderstem broccoli (ve) (gf) (contains nuts) £8
with ajo blanco, pickled grapes & lemon balm

Beetroot carpaccio (ve) (gf) £9
with labneh, pomegranate & shallot

Fennel & pink peppercorn cured Chalkstream trout
(gf) (df) (contains tree nuts) £15
with mandarin, toasted coconut & Thai basil

Smoked haddock arancini (gf) (df) £12
with vadouvan curry sauce & pickled cucumber

Venison tartare (gf) (df) £16
with buckwheat, turnip, chipotle emulsion & chocolate

Lamb merguez sausage (df*) £18
with braised chickpeas, toasted feta & chermoula

Braised beef cheek (gf) (df*) £28
with Victoria grapes, radicchio & blue cheese

Caviar

**Exmoor English
Caviar
Royal Beluski 30g
Tin with crisps &
crème fraîche**
(gf) (df*) £65

Snacks

**Homemade
rosemary & lemon
focaccia**
(ve) £7

Za'atar almonds
(ve) (gf) (cn) £5

Gordal olives
(ve) (gf) £5

**Boquerones, lemon
& dill**
(gf) (df) £7

Sides

Fries
(ve) (gf) £4

**Truffle cheese
sauce**
(gf) £3.50

(v) Vegetarian | (ve) Vegan | (df) Dairy free | (gf) Gluten free | (cn) Contains nuts | (cs) Contains sesame
(ve*) Vegan option available | (df*) Dairy free option available | (gf*) Gluten free option available
(cn*) Nut free option available

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Cheese Board (v*) (gf*) £18 / £24 / £30

Curate your own cheese board, choosing a selection of **3, 5 or all 8 cheeses** from the list below. Served with a selection of Jacob's crackers, seasonal preserves and fruits.

Drunken Burt

(cm) (p) (v)

A smoky flavoured cheese, from its cider washed rind with a light saltiness you'd typically get from a blue.

Honey Bee Goat's Gouda

(gm) (p) (v)

A creamy goat Gouda, infused with honey for a perfect balance of tangy richness and gentle sweetness.

Comté St. Antoine

(cm) (up) (ar)

A hard cheese matured for 12-18 months. It has a creamy texture with a sweet and nutty to savoury flavour.

The Truffler

(cm) (p) (v)

A cow's cheddar with the unmistakable earthy and heady flavour of truffle.

Idiazabal Ewes' Smoked

(sm) (up) (ar)

Intense, full and balanced flavour with a very slight to medium sweetness and acidity.

Winslade

(cm) (p) (v)

Vacherin and Camembert in a spruce collar, delivering a plush, creamy texture with subtle piney, floral, and earthy notes.

Gorgonzola Dolce

(cm) (p) (ar)

Aged for 88 days, this Gorgonzola Dolce is a milder blue that is soft and spreadable.

Taleggio

(cm) (up) (ar)

A soft buttery ivory interior, with a fruity saltiness and slight tang that intensifies with age.



Charcuterie Board (gf) (df) £12

All of the following meats, served with pickles:

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.



Add homemade rosemary & lemon focaccia £5

(cm) Cow's milk (gm) Goat's milk (sm) Sheep's milk (up) Unpasteurised (p) Pasteurised (ar) Animal rennet