



## MENU

We accommodate any allergies or dietary requirements.  
Everyone is welcome! Vegetarian and vegan options are available. Please ask!

### Cocktails      £9

Gooseberry vodka smash  
Ginger bramble  
GILVIC gimlet  
Apple hibiscus 58gin & tonic  
Espresso martini

### Supper club tasting menu

£50pp, to be ordered by the whole table.  
Any requirements accommodated for.

Gooseberry vodka smash  
  
Funky beets, goat cheese, radish cress, sultanas  
  
Fish from the market  
  
Rib of beef, smoked lardons, parsnip, sprouts,  
chestnut, red wine sauce  
  
Cheese plate, grapes, crackers +£10  
  
Chocolate, clementine & chestnut Mont-blanc

### - Specials on the board - Have a look!

### A la carte

Winter leaves, roquefort, pear & walnut salad (V)	£12
Funky beets, goat cheese, seeds, radish cress, golden sultanas dressing (V)	£10
Carrot, parsnip, swede, potato & thyme layered cake (Ve)	£19
Rib of beef, smoked lardons, parsnip, sprouts, chestnut, red wine sauce	£25
Green salad / cabbage	£5
New potatoes / sprouts & chestnuts	£7
Cheese plate (Tunworth, Roquefort, home smoked cheddar)	£10
Chocolate fondant, crème anglaise	£9
Chocolate, clementine & chestnut Mont-blanc	£9

(V:vegetarian / Ve: vegan)

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