

BRUNCH

BREAKFAST MARTINI 13

MICHELADA 11

BABY MARY 10

Oyster or Gilda

GRAPEFRUIT COFFEE 7

PICKLED COKE 7

OYSTERS (SIX / TWELVE) shallot vinegar / lemon 26/50

CLASSIC GILDA anchovy / piparra / Gordal olive 4.5

FOCACCIA extra virgin olive oil 5

DRESSED OYSTER cucumber / lime & jalapeño granita 6

OYSTER NUGGET parmesan mayo / paprika / Oscietra black caviar 13

SEABREAM CRUDO ajo blanco / pickled grapes / dill oil 14

STRACCIATELLA peach and jalapeño gazpacho / caper berries / green oil 14

TOMATOES guidilla peppers / tonnato 15

RED CAVIAR TOAST salmon roe / whipped butter / Guinness bread 17

MONKFISH SKEWER colatura di alici 'XO' / lardo / red onion 15

TUNA TARTARE piquilo pepper / capers / basil 15

HASH BROWNS egg gribiche / smoked salmon roe 14

CRYSTAL PRAWNS fried eggs & mojo verde 15

CRAB OMELETTE pangrattato / chives 17

ORECCHIETTE crab bisque / chives 23

GRILLED OCTOPUS crispy rice / aioli / lemon 29

WHOLE SEABASS mojo verde 39

FRENCH FRIES rosemary salt / aioli 7

GREEN SALAD oakleaf / pea shoots / Moscatel / olive oil 7

Please notify staff in case of any allergies or dietary requirements

Filter chilled still & sparkling water served for the table for £1 per guest

A discretionary 13.5% service charge will be added to your bill. This is shared amongst all our staff