

# ELTHAM GPO

## MENU

### WHILE YOU WAIT

**Rosemary focaccia 4**  
herb dipping oil (pb)

**Mixed pitted olives 4.5**  
(pb, gif)

**Smoked almonds 5**  
(pb, gif)

### SMALL PLATES & SNACKS

(3 for 21)

**Crispy squid 9.5**  
gochujang mayo

**Crispy chicken bites 9**  
Korean chilli sauce, sesame seeds,  
spring onion

**Tempura cauliflower 8**  
sticky orange tamari sauce, pumpkin seeds  
(pb, gif)

**Pork & fennel sausage roll 6.5**  
English mustard

**Pan fried chorizo 8**  
sherry vinegar, focaccia

**Red onion & carrot bhajis 7**  
caramelised onion & tomato chutney (pb, gif)

**Halloumi fries 8.5**  
honey, pomegranate seeds (v)

**Buffalo king prawns 9.5**  
lime sour cream, spring onions (gif)

**Hummus 7**  
cucumber, pepper & pomegranate salsa,  
flatbread (pb)

### TO SHARE

**Charcuterie plate 19**  
Selection of cured meats, Coastal Cheddar,  
red onion marmalade, cornichons, olives,  
warm focaccia

**Loaded nachos 15**  
cheese sauce, guacamole,  
tomato salsa, jalapenos,  
soured cream (v, gif)

**Baked camembert 19**  
red wine roasted grapes, toasted walnuts,  
toasted baguette (v)

### MAINS

**The GPO cheeseburger 15.5**  
burger sauce, lettuce, gherkins,  
house slaw, fries

**Battered haddock 15.5**  
fat chips, crushed peas,  
tartare sauce (gif)

**Moules frites 17**  
Scottish mussels,  
shallot, white wine cream sauce,  
fries, crusty bread

**Ramen soup 14**  
udon noodles, vegetable gyoza, greens,  
kimchi, crushed nori, spring onions (pb)

**Ribeye steak 27**  
peppercorn sauce, chips,  
watercress

**Maple cured gammon steak 15**  
fried egg, chips (gif)

**Pan fried gnocchi 15**  
wild mushroom veloute, kale crisps (pb)

**Crispy red onion & carrot burger 14**  
spiced tomato chutney,  
coriander & coconut yoghurt, fries, slaw (pb)

**Crumbed chicken schnitzel 15.5**  
fried egg, capers, anchovies, crispy sage,  
parmesan, seasonal salad

### SIDES

**Fries or fat chips 4**

**Battered onion rings 4**

**Parmesan & truffle fries 6**

**Seasonal house salad 5.5**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.  
A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added.  
Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team if you have an allergy.

Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif)