

## GT Sunday Lunch

*2 Courses £28*

Velouté of English Peas, Minted Crème Fraiche & Toasted Pine Nuts

Chicken Liver Mousse, Sauternes Jelly, Crispy Chicken Skin Cracker

Seafood Cocktail of Crayfish, Charred Baby Gem Lettuce, Avocado, Marie Rose Sauce

Salad of Late Spring Vegetables, Goats Curds, Basil Dressing & Mixed Seeded Praline

GTs "Little Money Bags"

## Roasts

Roast Sirloin of Beef & Yorkshire Pudding

Braised Leg of Lamb Wellington & Salsa Verde

Roast Herb Fed Chicken Breast & Apricot & Onion Stuffing

Salt Baked Celeriac & Spinach Pithivier, Chive Butter Sauce

**All Roasts come with Duck Fat Roast Potatoes, Cauliflower Cheese, Seasonal Green Vegetables & Gravy**

"Market Fish of the Day" Served with Steamed Jersey Royals, Seasonal Greens, Parsley & Caper Butter Sauce