

Sunday Menu

Small Plates

Mini Yorkshire Puddings, Parsley Aioli, Onion Gravy	£6
Pigs in Pancetta Blankets, Orange and Mustard Dressing	£7
Chicken Liver Mousse, British Summer Cherries, Toasted Brioche	£8
Oak Smoked Salmon, Horseradish Cream, Seeded Bread	£9
Cauliflower Velouté, Chive Croutons, Truffle Oil	£7
Crayfish Cocktail, Marie Rose Sauce, Avocado, Seeded Bread	£9
Mushroom & Truffle Arancini, Spring Onion Dip	£5
Smoked Salted Cod Croquetas, Horseradish Crème Fraiche	£8

Large Plates

Roast Sirloin of Beef, Duck Fat Roast Potatoes, Glazed Carrots, Yorkshire Pudding, Beef Gravy	£19
Pan Roasted Duck Breast, Pomme Anna Potatoes, BBQ Tender Stem Broccoli, Summer Cherry Sauce	£18
Slow Roast Crispy Belly Pork, Mustard Mash, Seasonal Greens, Apple Purée	£15
Vegetable Wellington of Butternut Squash & Spinach, Glazed Carrots and Green Beans, Roast Potatoes & Chive Butter Sauce	£14
“Market Fish of The Day” Served with Crushed Ratte Potatoes, Parsley Butter & Seasonal Greens, Tartare Hollandaise	£16
GT Chicken Caesar Salad, Anchovies, Parmesan Croutons	£15
GT Cheeseburger, Salt Aged Beef, Yorkshire Cheddar, Toasted Brioche Bun & Skinny Fries	£14
Onion & Goat’s Curd Agnolotti Pasta, Green Herb Sauce, Hazelnuts, Peas and Baby Leeks	£13

Sides *(All priced at £4)*

Duck Fat Roast Potatoes / Lightly Steamed Greens & Toasted Almonds / Cauliflower Cheese