

GT Dinner *Served from 5.30pm***Snacks**

Selection of GT breads served with flavoured butter *VG	£3
Sesame Prawn Toast, Dill Aioli & Curry	£5
Cauliflower Cheese Arancini & Bacon	£5
Korean Fried Chicken, Saffron & Garlic Emulsion *DF/GF	£5

Starters

Yorkshire Salt Aged Beef Tartare, Crispy Parsnips, Tarragon Mustard, Chives (GF/DF) *DF/GF	£13
Chicken Liver Mousse, Truffle Roasted Brioche, Fresh Figs, Frisée Salad *GF	£9
Cured Chalk Stream Trout, Dill Pickle, Hollandaise, Salt & Vinegar Pumpkin Seeds *GF	£10
Roast Oyster Mushrooms, Ribblesdale Cheese Custard, Honey Glazed Melba Toasts, Toasted Seeds *VG	£9
Autumn Salad of Vegetables, Crispy Fried Goats Cheese, Sesame seeds & Nuts *VG/DF/GF	£8
Smoked Mackerel Pate, Apple Jelly, Pickled Shallots, Black Treacle Bread *GF	£9

Mains

Poached & Roasted Herb Fed Chicken, Woodland Mushrooms, Leeks, Potato Rosti, Watercress emulsion & Chicken Gravy *DF/GF	£19
Pan Fried Sea Trout, Roast Butternut Squash Puree, Lobster Scampi, Saffron Potatoes & Lemon Oil *DF/VG	£21
Duo of Beef – Sirloin Canon, Beef Shin Fritter, Braised Celeriac, Pommes Dauphine, Rocket Pesto, Beef Jus *DF/GF	£24
Herb Crusted Pollock Fillet, Caramelised Cauliflower Puree, Hazelnuts, Roast Cauliflowers, Shrimp Butter Sauce *DF/GF	£20
Pressed Confit Pork Belly, Carrot & Ginger Puree, Chinese Style Pig Cheek, Braised Crispy Carrot & Coriander *DF/GF	£19
Spiced Butter Tagliatelle, Crispy Walnuts, Spinach, Baked Squash, Tarragon Gremolata	£14
Salt Baked Celeriac, Chargrilled Hispi Cabbage, Celeriac Puree, Crispy Potato Crumb *VG/GF	£13

Sides £4 each

Baked Truffle Cauliflower Cheese / Roasted New Potatoes with Garlic & Rosemary *GF/DF / Cumin Baked Baby Carrots & Parsley Butter *GF/DF / Fries *GF/DF
--

Please notify your host of any dietary requirements.

(VG) Vegan (GF) Gluten Free (DF) Dairy Free

All above prices are inclusive of VAT. A discretionary service charge of 10% will be added to tables of 6 or more.