

GT Lunch *Served from 12pm – 2.30pm***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

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

Brunch Plates

Steak & Truffle Benedict, Poach egg, Truffle Hollandaise & Watercress	£13
Smoked Salmon, Toasted English Muffin, Poached Egg, Hollandaise & Dill Aioli	£12
Crushed Avocado & Lime, Toasted Bloomer, Fried Eggs, Saffron Mayonnaise *VG/DF	£12

Mains

Poached & Roasted Herb Fed Chicken, Woodland Mushrooms, Leeks, Potato Rosti, Watercress emulsion & Chicken Gravy *DF/GF	£19
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
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
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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.