

Amuse-Bouche

Selection of Homemade GT Breads

Starters

GT Seasonal Velouté (V)

Duck Liver Mousse, Poached Yorkshire Rhubarb, Orange, Toasted Brioche

Pear & Walnut Salad, Shallot & Thyme Dressing, Poached Pear, Candied Walnuts, Red Chicory Leaves (VG)

Confit Chicken & Duck Terrine, Pickled Mushrooms & Shallots, Sourdough Croutons

Smoked Haddock Omelette, Aged Parmesan, Smokey Fish Cream, Watercress & Pickled Onions (GF)

Mains

Gratinated Fish, Gruyere Cheese & Toasted Breadcrumbs, Glazed Seasonal Vegetables

Slow Cooked Ox Cheek, Roasted & Honey Glazed Vegetables, Gratinated Potatoes, Red Wine Jus

Yorkshire Pork, Pearl Barley & Braised Cheek Ragout, Pickled Apple, Caramel Glazed Endive

Risotto, Spinach, Isle of Mull Cheddar Cracker, Tarragon Gremolata (V/GF)

Wild Mushroom Raviolo, Watercress Puree, Pickled Baby Onions, Roasted Mushrooms(V)

Desserts

Rhubarb & White Chocolate Cheesecake, Shortbread Base, White Chocolate Crèmeux, Basil (V)

Medjool Date Sticky Toffee Pudding, Caramelised Banana, Salted Caramel Sauce, Vanilla Ice Cream (V)

Marinated Pineapple, Vodka & Passion Fruit Jelly, Coconut Sorbet, Cardamom Biscuit (V)

Brown Butter Waffle, Baron Bigod Cheese, Apple & Soaked Sultanas (V)

Dark Chocolate Brownie Bar, Chocolate Bubble Snap, Poached Pear, Pear Cream(V)