

## GT Dinner Menu

Served from 17:30 – 21:00

### Starters

<b>GT Artisan Bread &amp; Butter (V)</b>	4
<b>Duck Liver Mousse</b> , Caramelised GT Rhubarb, Duck Fat Brioche	9
<b>Beetroot Salad</b> , Roasted & Pickled Beetroots, Goats Curd, Wild Garlic Pesto (v)	8
<b>GT Langoustine &amp; Crayfish Cocktail</b> , Mari Rose Emulsion, Baby Gem, Avocado, Warm Soda Bread	12
<b>Pressing of Ham Hock</b> , Triple Mustard Emulsion, Polonaise Sauce, Toasted GT Bread	9
<b>Oak Smoked Salmon Mousse</b> , Sourdough Crumpet, Whipped Cream Cheese, Pickled Cucumber, Salmon Roe	11

### Mains

<b>Braised Shoulder of Lamb Wellington</b> , Rosemary Baked 'La Ratte' Potatoes, Fine Bean & Shallot, Lamb & Mint Jus	20
<b>Roast Herb Fed Chicken Breast</b> , Pomme Anna, Sautéed Young Leeks, Pea & Bacon Ragout, Roast Chicken & Thyme Sauce	18
<b>Maple Roasted Pork Loin</b> , Pommery Mustard Mash, Whole Roasted Carrot, Rosemary & Apple Puree, Shredded Spring Greens, Crackling	17
<b>Roast Cod</b> , Confit Fennel, Chorizo, White Bean Cassoulet, Sea Herbs, Smokey Fish Cream	22
<b>Pea &amp; Ricotta Ravioli</b> , Herb Aioli, Crushed Peas, Minty Salsa Verde, Toasted Pine Nuts (V)	15
<b>Spiced Roast Cauliflower</b> , Cranberry & Apricot Cous Cous, Caper Purée, Cucumber & Mint Yoghurt	15
<b>32 Day Aged Longhorn Sirloin Steak</b> , GT Fries, Mixed Wild Mushrooms, Roasted Vine Tomatoes Peppercorn Sauce	32
<b>"Chefs Special of the Day" information provided by your GT Host</b>	

### Sides

<b>Gratinated Cauliflower Cheese (V)</b>	4
<b>Peas à la Française (V/GF)</b>	4
<b>Jersey Royals &amp; Garlic Butter (V/GF)</b>	4
<b>GT Fries (VG/GF)</b>	4

\*Most of our dishes can be adapted for those with dietary requirements, V = Vegetarian, VG = Vegan. Please inform your GT Host if you have any allergies or require information on ingredients used in our dishes.

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