

GT Bar & Terrace Menu

Served from 12:00 - 14:30 & 17:30 - 18:30

GT Set Menu

2 Courses £24.00, 3 Courses £29.00

Starters

Spring Pea Velouté, Baked Jersey Royal, Sour Cream & Chives

Beetroot Salad, Roasted & Pickled Beetroots, Goats Curd, Wild Garlic Pesto (V)

Pressing of Ham Hock, Triple Mustard Emulsion, Polonaise Sauce, Toasted GT Bread

Oak Smoked Salmon Mousse, Sourdough Crumpet, Whipped Cream Cheese,
Pickled Cucumber, Salmon Roe

Mains

Braised Shoulder of Lamb Wellington, Rosemary Baked 'La Ratte' Potatoes, Fine
Bean & Shallot, Lamb & Mint Jus

Roast Herb Fed Chicken Breast, Pomme Anna, Sauteed Young Leeks,
Pea & Bacon Ragout, Roast Chicken & Thyme Sauce

Roast Cod, Confit Fennel, Chorizo, White Bean Cassoulet, Sea Herbs, Smokey Fish
Cream

Spiced Roast Cauliflower, Cranberry & Apricot Cous Cous, Caper Purée, Cucumber
& Mint Yoghurt (V)

Pea & Ricotta Ravioli, Herb Aioli, Crushed Peas, Minty Salsa Verde, Toasted Pine
Nuts (V)

Lite Bites Menu

BBQ Pulled Pork, served in a Toasted Brioche Bun, House Slaw & Fries **£14**

Sandwiches All at £8

*Sandwiches served on GT Artisan Breads, comes with Dressed Leaves & Root
Vegetable Crisps*

Rare Roast Sirloin of Beef, Three Mustard Dressing, Pickled Shallots,
Watercress

Smoked Salmon, Cracked Pepper Creamed Cheese & Cucumber

Roast Chicken, Garlic & Lemon Aioli

Sides All at £4

Homemade French **Fries** (V/GF)

Gratinated **Cauliflower Cheese** (V)

Peas à la Française (V/GF)

Jersey Royals & Garlic Butter (V/GF)

*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.