

GT Bar Menu

Set Menu (Available until 6.30 pm)
2 Courses £24.00, 3 Courses £29.00

Starters

- Gazpacho**, Toasted Garlic Bread (V)
- Duck Liver Mousse**, Caramelised Apple Chutney, Duck Fat Brioche
- Cauliflower Cous Cous**, Pomegranate, Hazelnut Dressing, Carrots (VG)
- Hot Smoked Salmon**, Quinoa, Rocket, Red Onion and Pickled Watermelon

Mains

- “Market Fish of The Day”** Served with Steamed New Potatoes, Seasonal Greens, Chive Butter Sauce
- Confit Belly Pork**, Crackling, Crushed New Potatoes, Apple Purée, Baby Carrots, Pork Jus
- Orzo Pasta**, Sundried Tomatoes, Spinach, Spring Onion, Parmesan Crisp (V)

Puddings

- Medjool Date Sticky Toffee**, Salted Caramel Sauce, Vanilla Ice Cream (V)
- Strawberry Pavlova**, Strawberry Compote, Clotted Cream, Strawberry Sorbet (V)
- Milk Chocolate Mousse**, Summer Cherry Compote, Clotted Cream Ice Cream (V)
- Tasting of 3 British Cheeses**, Fruit Tea Loaf, Crackers, Figs, Grapes and GT Chutney (V) (£3 supplement)

Bar Classics

Sandwiches

- Rare Roast Sirloin of Beef**, Mustard Dressing, Watercress **£12**
- Smoked Salmon**, Cracked Pepper Creamed Cheese & Cucumber **£13**
- Roast Herb Fed Chicken**, Garlic & Lemon Aioli **£11**

(All the above are served on Artisan Bread with Seasonal Salad and Homemade Fries)

- GT Cheeseburger**, Salt Aged Beef, Toasted Brioche Bun, House Slaw, Homemade Fries **£16**
- Halloumi Burger**, Marinated Tomatoes, Toasted Brioche Bun, House Slaw, Homemade Fries (V) **£14**
- Caesar Salad**, Caesar Dressing, Cos Lettuce, Parmesan, Croutons **£12**
- With Herb Fed Chicken** **£16**

Sharing Platters

- Fruits De Mer**, Lindisfarne Oysters, Prawn Cocktail, Hot Smoked Salmon, Smoked Mackerel Pate, Artisan Bread and Seaweed Butter **£30**
- GT Ribs**, BabyBack Pork Ribs, Smoked Whiskey Sauce, House Slaw, Homemade Fries **£24**
- Cheese Board**, 5 British Cheeses, Fruit Tea Loaf, Crackers, Figs, Grapes and GT Chutney (V) **£15**
- Crudité**s, Red Pepper Hummus, Marinated Olives, Tapenade, Cheese Sticks, Artisan Breads (V) **£12**

*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.