

À la Carte Menu

Starters

GT Artisan Bread & Butter (V)	£ 4
Gazpacho , Toasted Garlic Bread (V)	£ 7
Duck Liver Mousse , Caramelised Apple Chutney, Duck Fat Brioche	£ 9
Beef Carpaccio , Parmesan, Horseradish Dressing	£ 12
Seafood Gratin	£ 11
Hot Smoked Salmon , Quinoa, Rocket, Red Onion and Pickled Watermelon	£ 10
Burrata Salad , Marinated Tomatoes, Rocket, Balsamic Vinaigrette, Seeded Tuile (V)	£ 9
Cauliflower Cous Cous , Pomegranate, Hazelnut Dressing, Carrots (VG)	£ 8

Mains

“Market Fish of The Day” Served with Steamed New Potatoes, Seasonal Greens, Chive Butter Sauce	£ 21
Seafood Risotto , Queenie Scallops, Prawns, Mussels, Lime Crème Fraîche	£ 22
Confit Belly Pork , Crackling, Crushed New Potatoes, Apple Purée, Baby Carrots, Pork Jus	£ 19
Pan Roasted Duck Breast , Pommes Anna, Peas and Bacon, Port and Blackberry Sauce	£ 23
32 Day Aged Longhorn Sirloin Steak , Homemade Fries, Red Pepper Salsa, Peppercorn or Bearnaise Sauce	£ 32
Orzo Pasta , Sundried Tomatoes, Spinach, Spring Onion, Parmesan Crisp (V)	£ 15
Roasted Aubergine , Chickpeas, Red Onion, Broccoli, Rocket Pesto (VG)	£ 15
“Chef’s Special of the Day” information provided by your GT Host	

Sides

Cream Spinach & Mushrooms (V)	£ 4
Ratatouille (VG)	£ 4
Homemade Fries (VG)	£ 4
Cauliflower Cheese (V)	£ 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.