



17th June 2023



Artisan Bread & Flavoured Butter

Chef's Amuse-Bouche
(With Chef's compliments)

Main Course

"Market Fish of The Day", Cauliflower Purée, Red Chicory, Gremolata Crumb, Toasted Hazelnuts
Aged Yorkshire Duck Breast, Pancetta Cabbage, Celeriac Purée, Port Sauce
GT BabyBack Ribs, Smoked Whiskey Sauce, Onion Rings, Homemade Fries
Lamb Rump, Pomme Anna, Glazed Broccoli, Salsa Verde, Minted Ju
Herb Fed Chicken Supreme, Hasselback Potatoes, Pea Purée, Wild Garlic Emulsion, Chicken Sauce
Roasted Cauliflower Steak, Chickpeas, Baby Leeks, Samphire, Rocket Pesto **(VG)**
Salt Aged Longhorn Sirloin Steak, Fries, Onion Rings, Red Pepper Salsa, Peppercorn Sauce
(£5 Supplement)

Desserts

Hazelnut Crème Brûlée, Peanut Butter Crèmeux, Hazelnut Brittle
Apple & Berry Crumble, Chilled Vanilla & Lemon Crème Anglaise
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream, Toffee Popcorn
Dark Chocolate Espresso Delice, White Chocolate Espresso Mousse, Chocolate Soil, Black Cherry
Tasting of British Cheese Grapes, Celery, Figs, Apples, Crackers & GT Chutney