

Sourdough & Cultured Butter (V)

4.5



Winchester, Leek & Chive Croquettes (V)

6.5

STARTERS

Venison Tartare <i>Juniper hash brown, sorrel, Jerusalem artichoke</i>	15.5	Cured Chalkstream Trout <i>Ajo blanco, cucumber, dill</i>	14.5
Scotch Egg <i>Woodland reared pork, brown sauce</i>	11.5	Twice Baked Cheese Soufflé (V) <i>Old Winchester, watercress, mustard, hazelnuts</i>	15
Garlic Mushrooms (V) <i>Crispy Hen of the Woods, wild garlic, buttermilk</i>	13	Leek & Potato Soup <i>Ham hock, Welsh rarebit, chive</i>	11.5

MAINS

Trio of Pork <i>Pressed potato, turnip, peppercorn sauce</i>	29	10oz Salt-Aged Sirloin <i>Dressed winter leaves, chips, bordelaise sauce</i>	45
GT Burger & Fries <i>Sparkenhoe Red cheese, pickles, burger sauce</i>	25	Day Boat Fish <i>Lemon caper butter, BBQ leeks, sea vegetables, fries, purple sprouting broccoli</i>	Market Price
Yorkshire Corn Fed Chicken Kiev <i>Pommery mustard mash, creamed spinach, wild garlic and roasted roscoff onion</i>	29	BBQ Monkfish Tail <i>Cauliflower samosa, spinach, butter curry sauce</i>	36
Braised Ox Cheek <i>Baked potato mash, cavolo nero, sweet & sour cauliflower</i>	38	Mushroom & Ricotta Agnolotti (V) <i>Wild Spore oyster mushrooms, wild garlic, pecorino</i>	23
Spring Risotto (V) <i>Asparagus, broad beans, courgette, mint</i>	25		

SIDES

Classic Fries	6.5
Chips Garden herb & malt vinegar seasoning	6.5
Baked Potato Mash Crispy skins	6.5
Creamed Spinach Nutmeg	6
Charred Hispi Cabbage Herb emulsion, smoked crumb	7
BBQ Purple Sprouting Broccoli Nasturtium dressing, cavolo nero	7.5
Roasted Beetroot Goat's curd, winter leaves, blood orange, walnuts	7.5

FANCY A PIE?

Please ask the team for today's choice

DESSERTS

Apple Crumble Soufflé (V) <i>Custard ice cream</i>	14	Valrhona Chocolate Mousse <i>Blood orange, malt parfait, honeycomb</i>	15
Yorkshire Rhubarb (V) <i>Yoghurt mousse, sorrel, rose, crisp milk</i>	15	Sourdough Treacle Tart (V) <i>Plum, crème fraiche ice cream</i>	14

Courtyard Dairy Cheeseboard 16

Yoredale - Wensleydale | Cote Hill Blue - Blue | Tunworth - Camembert

Ask the team about today's specials along with full allergen information about our menu. Please note that a 12.5% discretionary service charge will be added to your bill. This is shared between the team.