



SUNDAY MENU

Bloody Mary
A long drink with a spicy kick
14

Pol Roger Brut Reserve Champagne
Brioche, crisp, citrus
19

Rhubarb Negroni
Short and bittersweet
12

STARTERS

Leek & Potato Soup
Ham hock, Welsh rarebit crouton, chive

12.5

Crispy Cod Cheeks
Crushed peas, lemon, warm tartar sauce

13.5

Celeriac "Risotto" (V)
Apple, shiitake, black garlic

13

Lamb Kofta
Flatbread, mint, yoghurt, coriander, hazelnut

13.5

Venison Tartare
Juniper hash brown, sorrel, Jerusalem artichoke

16.5

For the table? Haxby sourdough & cultured butter (V) (Serves 2)

4.5

ROASTS

All served with seasonal vegetables, roast potatoes, Yorkshire pudding and gravy

Roast Beef
Salt aged sirloin of beef
Add a braised beef shin filled Yorkshire pudding

33

5

Roast Pork
Porchetta of Berkshire pork, apple butter
Add a braised pork shoulder filled Yorkshire pudding

28

5

Roast Lions Mane Mushroom (V)
Roasted and glazed local Lion's Mane mushroom
Add a duxelles filled Yorkshire pudding

28

5

MAINS

Mushroom & Ricotta Agnolotti (V)
Wild Spore oyster mushrooms, wild garlic, pecorino

23

GT Burger & Fries
Sparkenhoe Red cheese, pickles, burger sauce

25

Day Boat Fish
Lemon caper butter, BBQ leeks, sea vegetables, fries

Market Price

SIDES (All 6.5)

Extra Roast Potatoes
Cauliflower Cheese BBQ'd leaves & Dale End cheddar crumb

Charred Cabbage Herb emulsion, smoked crumb
Classic Fries

DESSERTS

Valrhona Chocolate Mousse
Blood orange, malt parfait, honeycomb

15

Rice Pudding (V)
Yorkshire rhubarb, brown sugar crumble

13

Sticky Toffee Pudding (V)
Clotted cream ice cream

13

Cheese
3 cheeses supplied by the award-winning cheesemonger, The Courtyard Dairy:

16

Sourdough Treacle Tart
Plums, crème fraiche ice cream

14

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

Ask the team for 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.