

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 (V) <i>Welsh rarebit, chive</i>	11.5

MAINS

BBQ Monkfish Tail <i>Cauliflower samosa, spinach, butter curry sauce</i>	36
10oz Salt-Aged Sirloin <i>Dressed winter leaves, chips, bordelaise sauce</i>	45
Trio of Pork <i>Pressed potato, turnip, peppercorn sauce</i>	29
Day Boat Fish <i>Lemon caper butter, BBQ leeks, sea vegetables, fries, purple sprouting broccoli</i>	MP
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

PUB CLASSICS

GT Burger & Fries <i>Sparkenhoe Red, pickles, burger sauce</i>	25
Steak & Black Sheep Ale Pie <i>Baked potato mash, savoy cabbage, gravy</i>	27
Yorkshire Chicken Kiev <i>Pommery mustard mash, wild garlic, creamed spinach, roscoff onion</i>	29

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

DESSERTS

Apple Crumble Soufflé (V) <i>Custard ice cream</i>	14	Chocolate Delice (V) <i>Golden raisins, Pedro Ximénez ice cream</i>	15
Lemon Verbena Rice Pudding (V) <i>Yorkshire rhubarb, brown sugar crumble</i>	14	Sourdough Treacle Tart (V) <i>Plum, crème fraiche ice cream</i>	14

Courtyard Dairy Cheeseboard 16

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