

Sourdough & Cultured Butter (V)

4.5



Winchester, Leek & Chive Croquettes (V)

6.5

STARTERS

Beef Tartare <i>Hash brown, shallot, tarragon</i>	15.5	Cured Chalkstream Trout <i>Almond, cucumber, dill</i>	14.5
Scotch Egg <i>Woodland reared pork, brown sauce</i>	11.5	Twice Baked Cheese Soufflé (V) <i>Harrogate Blue, watercress, 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>	38
10oz Salt-Aged Sirloin <i>Isle of Wight tomatoes, chimichurri, chips</i>	45
Trio of Pork <i>Pressed potato, turnip, peppercorn sauce</i>	30
Day Boat Fish <i>Lemon caper butter, sea vegetables, fries</i>	42
Mushroom & Ricotta Agnolotti (V) <i>Wild Spore oyster mushrooms, wild garlic, pecorino</i>	23
Spring Risotto (V) <i>Asparagus, broad beans, courgette</i>	25

PUB CLASSICS

GT Cheeseburger & Fries <i>House pickles, burger sauce</i>	25
Steak & Black Sheep Ale Pie <i>Baked potato mash, savoy cabbage, gravy</i>	27
Chicken Kiev <i>Mustard mash, creamed spinach, roasted onion</i>	29

SIDES

Classic Fries	6.5
Chips Garden herb & malt vinegar seasoning	6.5
Jersey Royal Potatoes Café de Paris butter	7.5
Creamed Spinach Nutmeg	6
Charred Hispi Cabbage Herb emulsion, smoked crumb	7
BBQ Purple Sprouting Broccoli Nasturtium dressing	7.5
Isle of Wight Tomato Salad Yorkshire pecorino, garlic & chilli dressing	7.5

DESSERTS

Apple Crumble Soufflé (V) <i>Custard ice cream</i>	14	GT Bueno <i>Chocolate, hazelnut, buttermilk</i>	16
Lemon Verbena Rice Pudding (V) <i>Yorkshire rhubarb, brown sugar crumble</i>	14	Sourdough Treacle Tart (V) <i>Plum, crème fraîche ice cream</i>	14

Courtyard Dairy Cheeseboard 16

Yarlington - Soft, cider-washed rind | *Devon Blue* - Flinty, sweet, gently Blue | *Killeen* - Goats, Gouda-style