

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
Corn-fed Chicken <i>Baby gem, Morteau sausage, oyster mushrooms</i>	32
Belly of Pork & Roast Fillet <i>Black pudding, pressed potato, peppercorn sauce</i>	30
Roast Halibut <i>Lemon caper butter, sea vegetables, fries</i>	42
Pan-fried Gnocchi (V) <i>Courgette, basil, ricotta</i>	24
Spring Risotto (V) <i>Asparagus, broad beans, radish</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
Bavette Steak / Fillet Steak <i>Dijon & bone marrow sauce, onion rings, chips</i>	35 / 45

SIDES

Classic Fries	6.5
Chips Garden herb & malt vinegar seasoning	6.5
Jersey Royal Potatoes Café de Paris butter	7.5
Baby Gem Caesar dressing, anchovy, bacon	7
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>Poached peach, 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