

Sourdough & Cultured Butter (V)

4.5



Winchester, Leek & Chive Croquettes (V)

6.5

STARTERS

Beef Tartare <i>Shallot, tarragon, beef fat toast</i>	16	Grilled Sardine <i>Beef tomato, whipped feta, fennel</i>	12.5
Scotch Egg <i>Woodland reared pork, brown sauce</i>	11.5	Twice Baked Cheese Soufflé (V) <i>Harrogate Blue, watercress, red onion marmalade</i>	15
Prawn Cocktail <i>Iceberg lettuce, cucumber, lemon</i>	15	Pea Soup (V) <i>Goat's curd, elderflower, croutons</i>	11.5

PUB CLASSICS

GT Cheeseburger & Fries <i>House pickles, burger sauce</i>	25
Chicken, Ham Hock & Leek Pie <i>Baked potato mash, heritage carrots, gravy</i>	27
Onglet Steak / Fillet Steak <i>Dijon & bone marrow sauce, onion rings, chips</i>	35/45
Home Cured Bacon Chop <i>Fried duck egg, pineapple chutney, chips</i>	30

MAINS

BBQ Monkfish Tail <i>Caponata, basil, pangrattato</i>	38
Roast Whole Plaice <i>Warm tartare sauce, crushed peas, fries</i>	37
Chicken Caesar Schnitzel & Fries <i>Baby gem, anchovies, chicken skin crumb</i>	28
Heritage Tomato Salad (V) <i>Burrata, artichoke, peaches</i>	28
Sweetcorn Risotto (V) <i>Grilled onion, tarragon, Yorkshire pecorino</i>	25

SIDES

Classic Fries	6.5	Baby Gem Caesar dressing, anchovy, bacon	7
Chips Garden herb & malt vinegar seasoning	6.5	Charred Hispi Cabbage Herb emulsion, smoked crumb	7
Jersey Royal Potatoes Café de Paris butter	7.5	Green Beans Ricotta, nasturtium, hazelnut	7.5

STEAK NIGHT

every Wednesday

Join us every Wednesday evening for our steak special. This month's cut is picanha steak topped with chimichurri, padron peppers, served with fries

28

Fish Fridays



Cider-battered haddock with chunky chips served lunch/dinner Fridays, with nori tartare sauce, mushy peas and curry sauce.

25

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.