Sourdough & Cultured Butter (V) 4.5

Winchester, Leek & Chive Croquettes (V) 6.5

STARTERS

Beef Tartare 16
Shallot, tarragon, beef fat toast

Scotch Egg 11.5
Woodland reared pork, brown sauce

Crispy Cod Cheeks 14
Crushed peas, lemon, warm tartare sauce

Potted Salmon 13
Citrus jelly, fennel, toasted soda bread

Twice Baked Cheese Soufflé (V) 15
Harrogate Blue, watercress, red onion marmalade

Onion & Wensleydale Soup (V) 12
Treacle bread, chive butter

PUB CLASSICS

GT Cheeseburger & Fries 25
House pickles, burger sauce

Butter Chicken Curry Pie 27
Saag aloo, spiced carrot, raita

Bavette Steak / Fillet Steak 35/45
Dijon & bone marrow sauce, onion rings, chips

Braised Oldstead Lamb Shoulder 32
Polenta, green beans, nasturtium

MAINS

Chalkstream Trout 37
Beetroot, cod's roe, dill & buttermilk sauce

BBQ Monkfish 38
Crown Prince squash, cavolo nero, vadouvan sauce

Pork Collar 30
Colcannon, roasted onion, sauce charcutière

Roasted Jerusalem Artichoke Pasta (V) 25
Hazelnut, lemon & rosemary pangrattato

Crispy Mushroom & Ricotta Dumplings (V) 26
Lyonnaise onions, rocket, black oyster mushroom

SIDES

Classic Fries 6.5

Chips Garden herb & malt vinegar seasoning 6.5

Colcannon Garlic butter 7.5

Beetroot salad Goats curd, toasted sunflower seeds 7.5

Charred Hispi Cabbage Herb emulsion, smoked crumb 7

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 bavette steak with sauce Diane, roasted shallots and served with chips.

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.