

Sourdough & Cultured Butter (V)

4.5



Winchester, Leek & Chive Croquettes (V)

6.5

STARTERS

Beef Tartare <i>Shallot, tarragon, beef fat toast</i>	16	Potted Salmon <i>Citrus jelly, fennel, toasted soda bread</i>	13
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
Crispy Cod Cheeks <i>Crushed peas, lemon, warm tartare sauce</i>	14	Onion & Wensleydale Soup (V) <i>Treacle bread, chive butter</i>	12

PUB CLASSICS

GT Cheeseburger & Fries <i>House pickles, burger sauce</i>	25
Butter Chicken Curry Pie <i>Saag aloo, spiced carrot, raita</i>	27
Bavette Steak / Fillet Steak <i>Dijon & bone marrow sauce, onion rings, chips</i>	35/45
Braised Oldstead Lamb Shoulder <i>Polenta, green beans, nasturtium</i>	32

MAINS

Chalkstream Trout <i>Beetroot, cod's roe, dill & buttermilk sauce</i>	37
BBQ Monkfish <i>Crown Prince squash, cavolo nero, vadouvan sauce</i>	38
Pork Collar <i>Colcannon, roasted onion, sauce charcutière</i>	30
Roasted Jerusalem Artichoke Pasta (V) <i>Hazelnut, lemon & rosemary pangrattato</i>	25
Crispy Mushroom & Ricotta Dumplings (V) <i>Lyonnais onions, rocket, black oyster mushroom</i>	26

SIDES

Classic Fries	6.5	Warm Beetroot Salad Goat's curd, toasted sunflower seeds	7.5
Chips Garden herb & malt vinegar seasoning	6.5	Charred Hispi Cabbage Herb emulsion, smoked crumb	7
Colcannon Garlic butter	7.5	Green Beans Ricotta, nasturtium, hazelnut	7.5

Steak Night



Join us every Wednesday evening for our steak special. This month's guest cut is pork ribeye with entrecôte sauce and 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.