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 Goat's Cheese Soufflé (V) 15
Dorstone, walnut, pear

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

Roast Yorkshire Partridge 32
Creamed spelt, turnip, quince

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

Warm Beetroot Salad Goat's curd, toasted sunflower seeds 7.5

Charred Hispi Cabbage Herb emulsion, smoked crumb 7

Brassicas Salsa verde, hazelnut 6

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.