



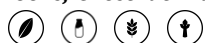
GBR offers an all-day dining experience taking Chef Nigel Mendham philosophy on food back to its roots; working with core ingredients meticulously prepared and bringing out the flavours of each dish, finding the perfect balance between seasonally inspired dishes and some Great British favourites.

### ALL-DAY-DINING

Our dishes are available as a starter as well as a main course, great for sharing, or dining in a traditional way.

#### British grains From Hodmedod's In Suffolk £13.5 / £25

Risotto, charred leeks, chestnut mushroom broth



#### Twice Baked English Pecorino Souffle £11 / £22

White mushroom soup, curried mushroom pate, wild mushroom oil



#### Gin Cured Loch Duart Salmon £16 / £25

Salted cucumber, smoked trout pate, soda bread



#### Celeriac from 'The Fens' Orange and Thyme £16 / £24

Whipped ingot goats cheese, parsley oil, roasted fig, heather honeycomb



#### Loin of Cornish Pollock £18 / £26

Braised emmer wheat and green lentils, korma spices, coriander, crispy kale seasoned with Exmoor caviar salt



#### Meantime Pale Ale Cured and Roasted Pork Tenderloin £20 / £28

Roasted cauliflower cheese, pickled yellow mustard seeds, Bramley apple



#### Monkfish Scampi In Curious Beer Batter £15 / £30

Hand cut chips, caper and parsley mayonnaise



#### Neck of Cumbrian Spring Lamb - cooked at 57° £25 / £38

Roasted Scottish langoustine, broad beans, burnt onion, lamb sauce split with langoustine oil



#### Smokey Aubergine £12 / £24

Vegan feta, walnut, super seed crackers



#### Duck Leg Scrumpets £20 / £28

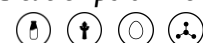
Port of Lancaster smoked duck breast, salt baked beetroots, raisin and port wine puree



### FROM THE GRILL

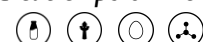
#### 900G ROSE VEAL TOMAHAWK £76

Peppercorn, Béarnaise, mushroom and brandy, hand cut chips or French fries



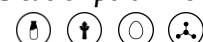
#### 250G GRASS FED RIB EYE STEAK £38

Peppercorn, Béarnaise, mushroom and brandy, hand cut chips or French fries



#### 220G GRASS FED FILLET STEAK £49

Peppercorn, Béarnaise, mushroom and brandy, hand cut chips or French fries



#### Yorkshire Wagyu Burger £13 / £26

Somerset brie, autumn truffle, brioche

110g / 220g



### SIDES

CREAMED MARIS PIPERS, MUSTARD AND HERB BUTTER £6

GREEN BEANS, PICKLED AND CRISPY SHALLOTS £5

BUTTERED RAINBOW CARROTS, ORANGE BLOSSOM HONEY £5

FLAVOURS OF WINTER SALAD, ROASTED BEETS, KALE, RUSSET APPLE, BROCCOLI £6

HAND CUT CHIPS £6

MILK

CRUSTACEAN

TREE NUTS

GLUTEN

VEGETARIAN

VEGAN

CELERY

EGGS

FISH

LUPIN

MOLLUSCS

MUSTARD

PEANUTS

SESAME SEEDS

SOYA

SULPHUR DIOXIDE

For dietary requirements and food allergies, please ask one of our team members for assistance.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of food borne illness.  
All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.