



SEASONAL SET MENU

Enjoy a sophisticated dining experience in the heart of St. James's with the Seasonal Set Menu by Chef Nigel Mendham.

GBR (Great British Restaurant) offers a great atmosphere, simple dishes cooked brilliantly in an extraordinary space in true British style.

Two-courses £39pp
Three-courses £45pp
Available from 12pm to 7pm

STARTER

Twice Baked English Pecorino Souffle

White mushroom soup, curried mushroom pate, mushroom oil



Gin Cured Loch Duart Salmon

Salted cucumber, smoked trout pate, soda bread



Celeriac from 'The Fens' Orange and Thyme

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



MAIN

Loin of Cornish Pollock

Braised pilau rice, korma spices, crispy kale seasoned with Exmoor caviar salt



British Grains from Hodmedod's in Suffolk

Risotto, charred leeks, chestnut mushroom broth



Meantime Pale Ale Cured and Roasted Pork Tenderloin

Roasted cauliflower cheese, pickled yellow mustard seeds, Bramley apple



DESSERT

Yorkshire Rhubarb

Pavlova, rhubarb sorbet, ginger crumble



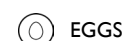
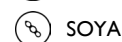
Dark Chocolate Fondant

Hazelnut sorbet, orange clusters, salted caramel



Whipped Colston Basset Stilton

Oat cakes, fig relish



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.