



GBR offers an all-day dining experience taking Chef Nigel's 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.

Our menu is available with double-size options throughout, great for sharing, or dining in a traditional way, in separate courses.

Welcome to GBR - Great British Restaurant!

**ALL DAY DINING**

SCALLOPS FROM NORTH WEST SCOTLAND <i>Broccoli, roasted almond milk, scallop roe</i>	14	28
GRILLED RADICCHIO <i>Raisins, salted walnuts, baked goat's cheese</i>	9	18
JERUSALEM ARTICHOKE SOUP <i>Duck liver parfait, onion bread, crispy shallots</i>	9	18
ENGLISH BURRATA <i>Roasted onion squash, sage, toasted pumpkin seeds</i>	12	24
HERITAGE BEETROOT <i>Roasted beets, Yorkshire fettle, quinoa from Essex, smoked lemon oil</i>	9	18
CHARLESTOWN MUSSELS <i>Hallets cider, fries seasoned with celery salts and apple vinegar</i>	11	22
WOODALL'S CURED MEATS <i>Black pepper salami, Black Combe ham, spicy sausage, relish and pickles</i>	11	22
HAGGIS SCOTCH EGG <i>Bramley apple and whiskey sauce</i>	8	16
RUMP OF LAMB <i>Smoked eggplant, pine nuts and rainbow chard</i>	13	26
BARBARY DUCK <i>Salt baked turnips, puffed spelt, shallots braised, in duck dripping</i>	13	26
FISH AND CHIPS <i>Beer battered haddock, minted peas, tartare sauce</i>	9	18
'GBR' BURGER <i>Pulled pork, apple sauce, smoked cheddar</i>	11	22
CHALK STREAM TROUT <i>Soft shell crab, roasted kohlrabi and crab sauce</i>	12	24
CORNISH POLLOCK <i>Cheese sauce, burnt young leeks and potato and herb crust</i>	10	20
THREE GRAIN RISOTTO <i>Buckwheat, quinoa, barley, mushroom broth, charred leeks</i>	9	18

**SHARE A STEAK FOR TWO**

900G ROSE VEAL TOMAHAWK 64  
*French fries  
Broccoli, pancetta & almonds*



**DAILY SPECIALS**

- MONDAY 22  
*Corn fed chicken breast, roasted endive, roasted carrots*
- TUESDAY 24.50  
*Cumbrian lamb cutlets, slow cooked shoulder shepherd's pie, hispi cabbage*
- WEDNESDAY 23  
*Loch Duart salmon, peas, beans, braised gem hearts, tarragon*
- THURSDAY 26  
*250g grass-fed rib eye steak, peppercorn sauce, potato skins*
- FRIDAY (MARKET PRICE)  
*Grilled fresh fish supplied by flying fish*
- SATURDAY 36  
*220gr grass-fed fillet of beef, hand-cut chips, Béarnaise sauce.*