



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.

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

## GREAT BRITISH RESTAURANT DINING MENU

### ALL-DAY-DINING

#### BRITISH GRAINS FROM HODMEDOD'S IN SUFFOLK £11 / £22

Risotto, charred leeks, chestnut mushroom broth

#### POTATO & SPINACH SOUP £11 / £22

Tarragon infused potato, Whitstable oysters, horseradish, whipped buttermilk

#### ROASTED ONION SQUASH £11 / £22

London Burrata, Wholemeal & sunflower seed cracker, pear & sunflower seed dressing

#### HISPI CABBAGE £10 / £20

Bagborough farm Goat's curd, roasted hazelnuts, thyme and orange infused oil

#### RIVER FOWEY MUSSELS £11 / £22

Black pudding, Celeriac, whiskey apple sauce & sage

#### LINE CAUGHT POLLOCK FROM DEVON £14 / £28

Confit @54 degrees, parsley puree, exmoor caviar, salt cured pollock fritters

#### CONFIT DUCK SCOTCH EGG £9 / £18

Celeriac, whiskey apple sauce & sage

#### 7 DAY DRY AGED LANCASHIRE DUCK £12 / £24

Confit duck leg, pureed white Jerusalem artichoke, marinated & roasted globe artichoke, duck and thyme sauce

#### MONKFISH SCAMPI IN CURIOUS BEER BATTER £12 / £24

Hand cut chips, caper and parsley mayonnaise

#### CUMBRIAN NECK OF LAMB £12 / £24

'Onion three ways', turnips roasted in rosemary brown butter

#### SMOKEY AUBERGINE £10 / £20

Vegan feta, walnut's, super seed crackers

#### HERITAGE BEETROOTS £10 / £20

Ribblesdale goats cheese, salt baked beetroots, pickled beetroot, savoury granola

### GREAT BRITISH PIES

TUESDAY

#### Shepherd pie £24.5

Cumbrian Lamb cutlets, hispi cabbage,

WEDNESDAY

#### Butternut Squash £18

Roasted squash, spinach, cheese & walnut pie

THURSDAY

#### Lancashire 'hot pot', pickled red cabbage £23

FRIDAY

#### Fish pie £26

Warm tartare sauce, herb mash

SATURDAY

#### Free range chicken and leek pie £25

Chestnut mushrooms, champagne, short crust pastry

### SIDES

CAULIFLOWER AND BROCCOLI CHEESE £5

BLACK CABBAGE, CRISPY SHALLOTS & TOASTED ALMONDS £5

ROASTED BUTTERNUT SQUASH, PINE NUTS CRUMBLed GOATS CHEESE £5

HAND CUT CHIPS £5

### FROM THE GRILL

#### 900G ROSE VEAL TOMAHAWK £68

Peppercorn, Béarnaise, Mushroom & Brandy, Hand cut chips or French fries

#### 250G GRASS FED RIB EYE STEAK £29

Peppercorn, Béarnaise, Mushroom & Brandy, Hand cut chips or French fries

#### 220G GRASS FED FILLET STEAK £40

Peppercorn, Béarnaise, Mushroom & Brandy, Hand cut chips or French fries

#### Yorkshire Wagyu Burger £12 / £24

110g/220g, Baron Bigod, autumn truffle, Brioche