



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, mushroom oil



#### Scorched Cornish Mackerel £14 / £25

Lightly spiced Yorkshire rhubarb, fennel sorbet, Yorkshire fettle



#### Hispi Cabbage £9.5 / £20

Bagborough Farm goat's curd, roasted hazelnuts, thyme and orange infused oil



#### Loin of South Coast Hake £18 / £32

Wild garlic puree, new season potato puree, brown shrimp butter



#### Cured and Roasted Lancashire Belly of Pork £16 / £29

Spiced split green peas, crispy egg, salted caraway seed crackling



#### 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



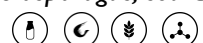
#### Smokey Aubergine £12 / £24

Vegan feta, walnut, super seed crackers



#### New Season Asparagus From Portwood Farm in Norfolk £16 / £29

Brixham brown crab mayonnaise, lemon and thyme dressed white asparagus, sourdough crumb



### 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, summer truffle, brioche



### SIDES

BUTTERED JERSEY ROYAL POTATOES £6

GREEN BEANS, PICKLED AND CRISPY SHALLOTS £5

RAINBOW CHARD, ORANGE BLOSSOM HONEY £5.5

SUMMER SALAD £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.