



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 6pm

STARTER

Twice Baked English Pecorino Souffle

White mushroom soup, curried mushroom pate, mushroom oil



Scorched Cornish Mackerel

Lightly spiced Yorkshire rhubarb, fennel sorbet, Yorkshire fettle



New Season From Portwood Farm Asparagus

Brown crab mayonnaise, lemon and thyme asparagus, sourdough crumb



MAIN

Loin of South Coast Hake

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



British Grains from Hodmedod's in Suffolk

Risotto, charred leeks, chestnut mushroom broth



Cured and Roasted Lancashire Belly of Pork

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



DESSERT

Yorkshire Rhubarb

Pavlova, rhubarb sorbet, ginger crumble



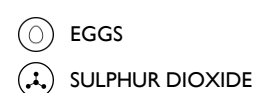
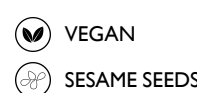
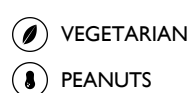
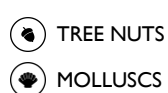
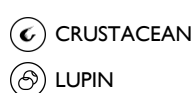
Dark Chocolate Fondant

Hazelnut sorbet, orange clusters, salted caramel



Cropwell Bishop Stilton

Fig relish, malt bread



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.