



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

WYE VALLEY ASPARAGUS <i>Scrambled duck egg, home smoked duck breast, English caviar</i>	12	24
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>Wild garlic, morels roasted with crispy duck leg, shallot and garlic confit</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 HAKE <i>Warm tartare sauce, buttered jersey royals, samphire and capers</i>	12	24
THREE GRAIN RISOTTO <i>Buckwheat, quinoa, barley, mushroom broth, charred leeks</i>	9	18

SUNDAY JAZZ BRUNCH

Are you looking to jazz up your Sundays? Look no further. GBR presents their new Jazz Brunch at £55 per person includes welcome cocktail. Book for the following dates: May 5th, June 2nd, July 7th...more dates to follow.

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.

SHARE A STEAK FOR TWO

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

SIDES

- HASSLEBACK POTATOES , SOUR CREAM AND CHIVES 5
- FRENCH FRIES 5
- PURPLE SPROUTING BROCCOLI, PINE NUTS AND PARMESAN 5
- BUTTERED SPINACH 5

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.