



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>	12	24
GRILLED RADICCHIO <i>Raisins, salted walnuts, baked goat's cheese</i>	8	16
SCORCHED MACKEREL <i>Pickled courgette, sea herbs and tomatoes from Isle of Wight</i>	8	16
ENGLISH BURRATA <i>Rosemary roasted peaches, smoked bacon and basil</i>	11	22
HERITAGE BEETROOT <i>Roasted beets, Yorkshire fettle, quinoa from Essex, smoked lemon oil</i>	8	16
CHARLESTOWN MUSSELS <i>Hallets cider, fries seasoned with celery salts and apple vinegar</i>	9	18
WOODALL'S CURED MEATS <i>Black pepper salami, Black Combe ham, spicy sausage, relish and pickles</i>	9	18
HAGGIS SCOTCH EGG <i>Bramley apple and whiskey sauce</i>	8	16
RUMP OF LAMB <i>Smoked eggplant, pine nuts and rainbow chard</i>	12	24
BARBARY DUCK <i>Salt baked turnips, puffed spelt, shallots braised, in duck dripping</i>	12	24
FISH AND CHIPS <i>Beer battered haddock, minted peas, tartare sauce</i>	9	18
'GBR' BURGER <i>Pulled pork, apple sauce, smoked cheddar</i>	10	20
CHALK STREAM TROUT <i>Soft shell crab, roasted kohlrabi and crab sauce</i>	11	22
CORNISH POLLOCK <i>Cheese sauce, burnt young leeks and potato and herb crust</i>	9	18
THREE GRAIN RISOTTO <i>Buckwheat, quinoa, barley, mushroom broth, charred leeks</i>	8	16

SHARE A STEAK FOR TWO

900G ROSE VEAL TOMAHAWK 58
*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.

AFTERNOON TEA 32.5

Monday to Saturday between 12noon – 6pm
Enjoy our British Afternoon Tea including golden sultana and plain scones, clotted cream, strawberry jam, finger sandwiches, sweet treats and tray bakes all served with your choice of tea.

Fancy a glass of champagne with your afternoon tea? 42.5

BOTTOMLESS BRUNCH 24.5

Every Sunday between 12pm – 4pm

ADD FREE FLOWING BUBBLES £15 PER PERSON
For 2 hours from booking time

OPENING HOURS

BREAKFAST - Everyday from 7am to 11am.

ALL DAY DINING - Monday to Saturday from 12noon to 22.30

SUNDAY BRUNCH - From 12noon to 4pm

RESERVATIONS

0207 491 4840

gbrlondon@dukeshotel.com

www.gbrrestaurantslondon.com



Others About Us

"Excellent service paired with amazing food" - Tripadvisor

"This is a little gem." - Opentable

"GBR – is an all-day homage to British scoff." - Harden's

"Worth a trip... Great value for money." - Yelp

"Delicate, diminutive, but in all other respects very English."

The Telegraph - Luxury | Drinking & Dining

