



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 starter as well as main courses options throughout, great for sharing, or dining in a traditional way.

Welcome to GBR - Great British Restaurant!

GREAT BRITISH RESTAURANT DINING MENU

BRITISH GRAINS FROM HOMEWOOD'S <i>Risotto, charred leeks, chestnut mushroom broth</i>	9	18
GRILLED RADICCHIO <i>Raisins, salted walnuts, baked goat's cheese</i>	9	18
ENGLISH BURRATA <i>Roasted onion squash, sage, toasted pumpkin seeds</i>	12	24
HAGGIS SCOTCH EGG <i>Bramley apple and whisky sauce</i>	8	16
57 DEGREE LAMB NECK FILLET <i>Swede confit in lamb dripping, pearl barley, 'lord of hundreds'</i>	9	18
FISH AND CHIPS <i>Beer battered haddock, minted peas, tartare sauce</i>	9	18
CORNISH HAKE <i>Warm tartare sauce, buttered jersey royals, samphire and capers</i>	12	24

DRY AGED STEAKS

220G GRASS- FED FILLET STEAK 36
OR
250G GRASS-FED RIB EYE STEAK 26

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)

Fish of the day supplied by Flying Fish

SATURDAY 36

220gr grass-fed fillet of beef, hand-cut chips, Béarnaise sauce.

SIDES

CAULIFLOWER AND BROCCOLI CHEESE 5
ROASTED SQUASH, PINE NUTS AND GOATS CURD 5
TRIPLE COOKED CHIPS 5
WINTER GREEN, SHALLOTS AND ROASTED CHESTNUTS 5

SUNDAY BRUNCH

*To enjoy every Sunday from 12pm - 4pm
Two Courses A La Carte Brunch Menu from £18
Fancy some bubbles with your weekend brunch?
Make it bottomless and add two hours
of free flowing bubbles for £15 per person.*