

GA



NIBBLES

- Saffron and Cumin Brioche Bread (V) 4
served with yoghurt butter
- Potato Mille-Feuille, Truffle Pecorino 6
- Oxtail Nuggets, Wild Garlic Emulsion 6
- Nocellara del Belice Olives (VG,GF) 5
- Crushed Potato with Olive Oil and Herbs (VG,GF) 5

SMALL PLATES

- Cream of Onion Soup (V) 7
gruyere croute
- Seared Scallops (GF) 10
sweetcorn, iberico chorizo, almond, finger lime
- Charred Asparagus (VG,GF) 8
white bean hummus, spring onion and hazelnut pesto
- Beetroot Cured Kingfish (GF) 10
pineapple ceviche, avocado, pineapple dressing
- Mackerel (GF) 10
fennel, cucumber, dill, chardonnay dressing
- Filo Crusted Baked Camembert (V) 12
served with toasted sourdough bread and honey

SALAD BOWLS

- GA Caesar 13
baby gem, parmesan dressing, sourdough croutons, parmesan, anchovies
- Earth Salad (VG) 13
walnut bread, quinoa, nuts and seeds, micro cress, pomegranate vinaigrette
- Kale Salad (V) 13
goats curd, purple kale, purple radish, purple cauliflower, pine nuts, beetroot dressing
- Add chicken, prawn or goat cheese 4*

BURGERS AND SANDWICHES

- GA Burger 16
angus beef, monterey jack, stout mayo, butter lettuce, tomato
- Veggie Burger (V) 16
halloumi, spiced avocado, celeriac slaw, tomato, gem
- GA Club Sandwich 15
sourdough, chicken, bacon, butter lettuce, tomato, oglesfield cheese
- Prawn Roll 15
mango salsa, fennel, coriander, lime

SIDES

- Crushed Potato, Olive Oil & Herbs (VG, GF) 5
- Thin cut French Fries (VG) 4
- Chunky Parmesan Chips (VG) 5
- Sweet Potato Fries (VG) 4
- Trio of Fries (VG) 10
- Mixed beans (VG,GF) 4
pistachio, bhudda's hand
- Purple Sprouting Broccoli (VG, GF) 4
almond and wild garlic

LARGE PLATES

- Squash, Leek and Potato Risotto (V,GF) 12
parmesan oil
- Battered Cod 16
chunky chips, crushed peas, tartare sauce
- Grilled Whole Snapper (GF) 30
charred lemon, sauce vierge, coriander
- Monkfish (GF) 25
velouté, lovage oil, monks beard, mussels
- Lamb Rump 28
corn puree, savoy cabbage, pine nut, lamb jus
- 300g Ribeye Steak (GF) 34
padron pepper, lambs lettuce
- 1000g Tomahawk (for 2)(GF) 69
grelot onion, watercress, confit garlic
- Butterfly Baby Chicken (GF) 24
peri peri sauce, lime, celeriac slaw

PIZZETTA

- Classic (V) 12
tomato, mozzarella, cherry tomato, basil leaves
- Hot and Spicy 15
tomato, mozzarella, nduja, chorizo, pepperoni, garlic aioli, parsley
- Delice (V) 14
pesto, mozzarella, courgette, red onion, goat cheese

SAUCES

- Béarnaise (V,GF) 4
- Peppercorn 4
- Red wine jus 4
- Peri Peri (V) 4
- Garlic parsley butter (V,GF) 3

DESSERTS

- Sticky Toffee Pudding (V) 10
clotted cream ice cream, brown bread crumble
- Chocolate Cremeux (V) 10
sesame brittle, white chocolate soil, hazelnut, cappuccino ice cream
- Deconstructed Rhubarb and Custard Cheesecake (V) 10
selection of 3 cheeses, grapes, cheese biscuits, seasonal chutney
- GA Berries & Cream Sundae (V) 10
- Selection of Ice Cream and Sorbets (V,GF)
(2 scoops 6, 3 scoops 8)
- Cheeseboard (V) 14

(V) VEGETARIAN (GF) GLUTEN FREE (VG) VEGAN

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

ALLERGIES - SOME OF OUR MENU ITEMS MAY CONTAIN VARIOUS ALLERGENS. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.

WINES & CHAMPAGNES

CHAMPAGNE

	12.5CL	BTL
PROSECCO COLLALTO EXTRA DRY Milan, Italy	10	49
JEAN-PAUL DEVILLE CARTE NOIRE BRUT Champagne, France	12	65
TAITTINGER BRUT Epernay, France	15	90
TAITTINGER BRUT ROSÉ Epernay, France		119
BOLLINGER SPECIAL CUVÉE BRUT Champagne, France		120
LAURENT PERRIER BRUT ROSÉ Champagne, France		169
DOM PERIGNON, VINTAGE Champagne, France		310

WHITE WINES

	12.5CL	17.5CL	BTL
PAYS D'OC BLANC, VILLA ST JEAN 2020 Languedoc-Rousillon, France	8	9	28
PICPOUL DE PINET AOP, DOMAINE DE MIRANDE 2020 Languedoc, France	8.5	9.5	34
PINOT GRIGIO MARCHESINI 2019 Abruzzo, Italy	9	9.5	37
CHARDONNAY 2020 Languedoc, France	9	10	38
VINHO VERDE QUINTA DE SAN JOANNE 2019 Amarante, Portugal			39
GAVI DI TASSAROLO LA FORNACE 2020 Piedmont, Italy	9	10	42
RIESLING TROCKEN (DRY) ANDI KNAUSS 2020 Württemberg, Germany			45
TE WHARE RA SAUVIGNON BLANC 2020 Marlborough, New Zealand	11	12	49
ALBARIÑO ABADIA BODEGAS TERRAS GAUDA 2020 Galicia, Spain			50
PETIT CHABLIS, DOMAINE GERARD TREMBLAIS 2020 Burgundy, France			55
SANCERRE DOMAINE HENRI BOURGEOIS 2017 Loire Valley, France			69
BOURGOGNE BLANC, DOMAINE BZIKOT 2019 Burgundy, France			77

RED WINES

	12.5CL	17.5CL	BTL
PAYS D'OC ROUGE, VILLA ST JEAN 2020 Languedoc, France	8	9	28
PINOT NOIR MOULIN DE GASSAC 2020 Languedoc, France	8.5	10.5	35
SAMURAI SHIRAZ, FREE RUN JUICE 2020 Languedoc, France	8.5	10.5	37
RIOJA CRIANZA FINCA DE AZABACHE ORGANIC Rioja, Spain	10	12	46
BORDEAUX SUPERIEUR VIEILLES VIGNES, CHATEAU LA MAINE MARTIN 2016 Bordeaux, France	10	12	44
QUINTA DA VEGIA SOLO FRANCO 2017 Dão, Portugal			38
MALBEC FINCA SOPHENIA 2019 Mendoza, Argentina	12	14.5	56
CARMENERE EL GRANO, LA PODA CORTA 2019 Rapel Valley, Chile			41
COTES DU RHONE 'MATHILDE', CLOS SAINT MICHEL, 2016 Chateaufort du Pape, France			49
CHIANTI CLASSICO FATTORIA DI RODANO 2017 Tuscany, Italy			59
PINOT NOIR PETIT COS, ORGANIC 2019 Yarra Valley, Australia			69
CHATEAU SAINT-AHON HAUT MEDOC CRU BOURGEOIS, 2013 Bordeaux, France			79

ROSÉ WINES

	12.5CL	17.5CL	BTL
CINSAULT ROSE, HENRI NORDOC 2020 Languedoc, France	8	10	38
COTES DE PROVENCE ELEGANCE, CAPDEVIELLE ET GINTER 2020 Provence, France	9	11	42

SWEET WINES

	75ML	BTL (50CL)
MONZABILLAC, DOMAINE DE L'ANCIENNE CURE 2019 Colombier, France	6.5	34

HOT DRINKS

AMERICANO	4.5
LATTE	4.5
CAPPUCCINO	4.5
ESPRESSO	4
MACCHIATO	4
DOUBLE ESPRESSO	4.5
DOUBLE MACCHIATO	4.5
HOT CHOCOLATE	4.5
POT OF DAMMANN TEA INFUSIONS	6
English Breakfast Earl Grey Darjeeling L'Oriental Sencha Jasmine Chamomile Nuite d'Ete Peppermint	

SOFT DRINKS & JUICES

THIRSTY PLANET WATER (33CL) Still Sparkling	3
THIRSTY PLANET WATER (75CL) Still Sparkling	4.5
COCA COLA / DIET COKE (33CL)	4.5
APPLETISER (27.5CL)	4.5
PAGO JUICE (20CL) Orange Cloudy Apple Mango Peach Pineapple Strawberry	3.5
FEVER TREE TONIC WATER (20CL) Indian Tonic Light Tonic Mediterranean Tonic	4.5
FEVER TREE GINGER ALE/BEER (20CL)	4.5
RED BULL (25CL)	4.5