



## SMALL PLATES

**Artisan Bread Rolls (V) – 6**  
Salted butter

**Nocellara Olives (GF, PB) – 7**  
Smoked Marcona almonds

**Eggs Benedict – 14**  
Toasted English muffin, cured ham, poached eggs, hollandaise

**Eggs Royale – 16**  
Toasted English muffin, hot-smoked salmon, poached eggs, hollandaise

**Prawn Toast – 13**  
Yuzu & black garlic emulsion

**French Onion Soup – 11**  
Gruyère crouton

**Leek, Cheddar & Mustard Tart (V) – 11**  
Pickled shallot, dressed leaves

**Dill Cured Salmon Gravlax (GF) – 14**  
Lemon, capers & dill, fennel blossom

**Chargrilled Pork Skewers (GF) – 13**  
Mandarin gel, cauliflower cashew purée

**Pan con Tomate (PB) – 10**  
Grilled sourdough, confit datterini tomato  
Add Ibérico Ham – 5

## LARGE PLATES

**Braised Ox Cheek Sandwich – 21**  
Crispy bread, horseradish aioli, provolone & watercress

**Chalk Stream Trout – 26**  
Fennel, samphire & saffron velouté

**Fennel Sausage & Mash (GF) – 22**  
Smoked garlic mashed potato, Roscoff onion gravy & crispy sage

**GA Signature Burger – 24**  
Wagyu & brisket patty, red Leicester cheese, house burger, lettuce, tomato, smoky cucumber Koffmann fries

**Korean Chicken Burger – 22**  
Gochujang mayonnaise, Asian slaw, pear, Koffmann fries

**200g Dry-Aged Rump Steak (GF) – 34**  
Koffmann fries, watercress, peppercorn sauce

**Half Roast Jerk Chicken – 26**  
Mango salsa & crispy plantain

**Traditional Beef Pie – 25**  
Smoked garlic mash potato, seasonal vegetables & rich beef gravy

**Wild Mushroom Raviolini (V) – 24**  
Parmesan, herb butter & crispy sage

**Mushroom Katsu Curry (PB) – 21**  
Jasmine rice  
Add king prawns or grilled chicken - 6

## SALADS

**Burrata & Roasted Pumpkin (V, GF) – 18**  
Rocket, toasted seeds & aged balsamic

**Classic Chicken Caesar – 19**  
Romaine lettuce, anchovies, Parmesan & garlic croutons

Add king prawns or grilled chicken (GF) – 6

## SIDES

**Koffmann Fries (PB) – 6**

**Truffle & Parmesan Koffmann Fries (V) – 8**

**Honey Roasted Root Vegetables (V, GF) – 7**

**Seasonal Garden Salad (PB, GF) – 6**

**Dauphinoise Potatoes (V, GF) – 7**

**Jasmine Rice (PB, GF) – 5**

## DESSERTS

**Ice Cream Doughnut Sandwich (V) – 9**  
Fluffy doughnut, Tonka bean ice cream, crispy yoghurt, feuilletine

**Seasonal Fruit Trifle (PB) – 9**  
Layered seasonal fruit, delicate sponge, silky custard, Chantilly cream

**British Cheese Platter (V) – 12**  
Selection of 3 artisan cheeses, grilled sourdough, seasonal compote

**Chocolate Cake – 12**  
Sour cherry jam

(V) VEGETARIAN, (PB) PLANT BASED, GF (GLUTEN FREE)

SOME OF OUR MENU ITEMS MAY CONTAIN VARIOUS ALLERGENS. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION. FISH IS LOCALLY SOURCED.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. PLEASE NOTE THAT WE ARE A CASHLESS VENUE.

