

Great Court Restaurant

Please ask us about the allergens in our food

To share

Marinated green olives	3.5
Smoked almonds	3.25
Sourdough bread and Netherend Farm butter	3
British cheese board Yorkshire Blue, Keen's Cheddar, Croxton Manor Somerset Brie, Blanche goat's, farmhouse chutney, grapes, crackers	13.5

Starters

Slow-cooked aubergine Aubergine and tahini butter beans, sesame oil (vg)	6
Seasonal soup Netherend Farm butter, sourdough bread (v)	5.5
Buratta and beetroot Purple basil pesto, rocket, truffle honey	6
Home-cured salmon gravlax Pickled cucumber, confit saffron fennel	7
Griddled Cornish squid Black rice, tarragon and caper aioli	7
Wild mallard and ham terrine Paprika mayonnaise, pomegranate, sourdough toast	7
Longhorn beef Wholegrain mustard dressed wild rocket, Gentlemen's Relish	7.5

Salads

William pear and Yorkshire blue cheese Charred cauliflower, endive, pomegranate, watercress, candied walnuts (v)	13
Roasted Scottish salmon Saffron potato, tomatoes, capers, olives, gem lettuce, soft egg, harissa	16.5
Free-range marmalade chicken Squash, pine nuts, olives, pink grapefruit, rocket, honeyed yoghurt dressing, feta	16

Mains

Wild mushroom gnocchi Sautéed wild mushroom, lovage pesto, sun dried tomato, rocket (vg)	14
Roasted heritage carrots Carrot and caraway purée, hazelnut pesto, smoked soy yoghurt (vg)	13
Great Court beef burger Brioche bun, Applewood cheese, chipotle mayo, sauerkraut relish, chips	15.5
Traditional fish and chips Beer-battered haddock, garden pea purée, tartar sauce, chips	16.5
Pan-fried sea bream Warm rémoulade butter sauce, curly kale, capers, preserved lemons	17
Grilled free-range chicken Stewed peppers, velvet potato, spinach, salsify	15.5
Gloucester Old Spot sausages Buttered mashed potato, caramelised shallot and wine gravy	15.5
Kerry Hill rump of lamb Hispi cabbage, celeriac, parsnips, Bordelaise sauce	18

Sides

Skin-on fries, rosemary salt	3
Rocket, Gran Moravia, olive oil	3
Sweet potato chips, chilli flakes	4
Broccoli, hazelnuts, burnt butter	3.5
Mashed potato, wholegrain mustard	3.5

Desserts

Salted caramel nut parfait, date and pecan toffee granola	5.5
Granny Smith apple and blackberry crumble, clotted cream	5.5
Baked Baileys cheesecake, honey and fig compote	5.5
Dark chocolate and olive oil pot, rosemary soil, hazelnut biscotti	5.5
British cheese board Yorkshire Blue, Keen's Cheddar, Croxton Manor Somerset Brie, Blanche goat's, farmhouse chutney, grapes & crackers	13.5

Served from 15:00–16:30

Afternoon tea / Prosecco afternoon tea 23/29

Netherend Farm butter scones, Cornish clotted cream, Wilkin & Sons Tiptree strawberry jam

Wiltshire ham and farmhouse chutney

Smoked salmon and cream cheese

Coronation chicken and celery

Egg mayo and mustard cress (v)

Macaroons, mixed flavours

Pineapple and banana passion fruit bar

Coffee, cardamon and walnut torte

Mango, raspberry and poppy seed mascarpone tart

Cream tea 9.5

Netherend Farm butter scones, Cornish clotted cream, Wilkin & Sons Tiptree strawberry jam

Homemade cakes

Chocolate fudge, figs and raspberry	5.5
Pumpkin, pecan and salted caramel cake	5.5
Plum, almond and raspberry ripple slice	5.5
Victoria sponge, strawberry and mulled wine compote	5.5
Oreo chocolate cupcake	4
Lemon drizzle buttermilk loaf	4

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

All prices listed are inclusive of VAT.

There is a discretionary 10% service charge added to your bill.

Sparkling wines

	125 ml	Bottle
Vitelli Prosecco Veneto, Italy Light, fragrant and fruity	7.5	31
English Sparkling wine Nyetimber, Classic Cuvée, England Very fine and elegant with a great combination of intensity, delicacy and length, with hints of honey, almond, pastry and baked apple flavours	10	55

White wine

	175 ml	500ml carafe	Bottle
Vino Bianco Puglia, Italy Easy drinking, soft and fruity	5.5	16	21
Chardonnay, The Paddock South Eastern Australia Soft, tropical with hints of vanilla	6.5	18.5	27.5
Picpoul de Pinet, Cap Cette Languedoc-Roussillon, France Youthful with crisp apple and lovely citrus flavours	7.5	21	28
Pinot Grigio, La Maglia Rosa Pavia, Italy Dry, crisp, elegant body	7	20	26
Sauvignon Blanc, Tokomaru Bay Marlborough, New Zealand Classic Sauvignon Blanc – flavours of gooseberries, citrus and tropical notes	7.9	24	32
Chenin Blanc, The Wine-Farer Series Stellenbosch, South Africa Bright and lush fruit flavours, hints of lychees and passion fruit			24.5

Red wine

	175 ml	500ml carafe	Bottle
Vino Rosso Puglia, Italy Rich and flora, hints of violets	5.5	16	21
Merlot, La Serre Languedoc-Roussillon, France Young, juicy and easy drinking	6	17.5	23
Montepulciano d'Abruzzo Abruzzo, Italy Bright blueberries and blackcurrant notes	7	19	25.5
Malbec, Oscuro Mendoza Mendoza, Argentina Plum and blackberry with a hint of chocolate and vanilla	7.5	20.5	30
Rioja Tempranillo Tintoo Joven, Monte Clavijo Chateau Los Boldos, Tradition Reserve, Rioja, Spain Fresh and unaged with cherry fruits	6.5	18.5	26.5
Côtes du Rhône, Domaine St Jacques Côtes du Rhône, France A classic, organic Côtes du Rhône, fresh and rounded			27.5
Rosé wine	175 ml	500ml carafe	Bottle
Wandering Bear Rose Western Cape, South Africa Fruity and fun with strawberry and raspberry flavours	5.5	16	21
Pinot Grigio Blush, Conto Vecchio Pavia, Italy Easy drinking, light and floral	7.5	20	26
Cotes de Provence Rose, Domaine Pastoure Provence, France Pale pink, aromatic and bursting with peachy notes	9	24	38

Beers

Black Sheep Ale England, 4.4%, 330 ml	5.5
Stella Artois Belgium, 5.2%, 330 ml	5
Estrella Gluten Free Spain, 5.4%, 330 ml	5.5
Whitstable Bay Ale England, 4%, 500 ml	6
London Pride England, 4.7%, 550 ml	6.5
Orchard Pig Hog Farther Cider England, 7.4%, 500 ml	6.25

Juices

Fresh orange or apple, cranberry, pomegranate, tomato

Cold Drinks

Life sparkling and still water, 330 ml / 750 ml	2.8 / 4.6
Fentimans Mandarin and Seville Sparkling	3.85
Fentimans Ginger Beer	3.85
Fentimans Rose lemonade	3.85
Fentimans English sparkling elderflower	3.85
Coca-Cola/Diet Coke	3.2/3
Homemade lemonade	3.5
Iced tea	3.5

Coffee

Espresso/Double Espresso	2.4/2.7
Macchiato/Double Macchiato	2.6/2.9
Americano	3.25
Latte	3.4
Cappuccino	3.4
Flat white	3.25
Mocha	3.4
Hot chocolate	3.4

Organic loose-leaf tea

English breakfast, Earl Grey, Ginger and lemon, Oriental Sencha
Peppermint, Chamomile, Rooibos and orange, Strawberry and mango
