

LUNCH

SNACKS

MATANE SHRIMP ON WAFFLE mustard seeds, horseradish, tarragon 16

SCOTCH EGG St-Canut porcelet, celery root remoulade 11

RAREBIT TOAST Lea & Perrins 9

CHIPS curry sauce 7

DEVILS ON HORSEBACK bacon, almonds, prunes, whipped liver 12

STARTERS

CREAM OF MUSHROOM SOUP shimeji & maitake fricassée,
bannock Melba toast 11

TUNA CRUDO kumquats, horseradish, turnips, anchovy & cider dressing 19/32

LETTUCE SALAD aged Avonlea cheddar, seaweed buttermilk dressing,
lardons, cured hen's yolk 14

BEETROOT SALAD goat cheese, shallot vinaigrette, grapes, sunflower seeds 16

ROASTED CAULIFLOWER SALAD sesame yoghurt dressing, watercress,
pickles, brioche croutons 17

CURED FISH & CRUMPET Earl Grey salmon, haddock butter, rollmops 16

STEAK TARTARE oyster mayonnaise, bannock, dulce 18/30

MAINS

BAKED SEA BASS roasted fennel, dill pesto, pearl barley, candied lemon,
grape antiboise 29

COD CAKE salmon caviar, celery root remoulade, poached egg, sauce gribiche 24

ORGANIC SALMON Kevin's kedgeree, hen's egg, smoked haddock,
mint yoghurt, apple gastrique 28

CHICKEN POT PIE clotted cream, mixed mushrooms,
roasted vegetables, mash & gravy 22

HAMBURGER cauliflower cheese, chips 19

BUTLER'S STEAK chips, Reform sauce 29

BG CLUB SANDWICH & CHIPS roast Cornish hen, Toronto bacon, tomato, lettuce,
piccalilli mayo 19

DUCK CONFIT & BLACK PUDDING COTTAGE PIE Ferme de L'Île Montréal vegetables,
duchess potatoes 24

CACIO E PEPE À L'ANGLAISE linguine, smoked cheddar, Pecorino, broccoli 21

CHEF DE CUISINE – Kevin Ramasawmy

CORPORATE EXECUTIVE CHEF – Anthony Walsh

Please make us aware of any food allergies, as there may be ingredients that are not listed.