

GT ~ SANDWICHES

Pan fried minute steak

with caramelised red onions & horseradish crème fraiche
served on a ciabatta *g/su/m*

8

Oak smoked Scottish salmon

with lime cream cheese, cucumber & black pepper
served on a bagel *m/f/g*

8

Chargrilled Halloumi

with aubergine & pesto
served on toasted, white bloomer *g/tn/m,*

7.5

The GT ale Welsh rarebit

with Lambs lettuce
served on white bloomer *g/m/su/mu*

7

Fresh water crayfish & prawn

with tarragon mayonnaise
served on granary bloomer *g/cr/e/m*

8.25

Tandoori marinated chicken

with lime pickle & coriander yoghurt
served in a wrap *g/m/su*

7.5

Pastrami

with celeriac remoulade, baby gem & gherkin
served on granary bread *g/c/m/e/su*

7.5

(c) celery (g) cereals that contain gluten – including wheat (such as spelt and Khorasan), rye, barley and oats
(cr) crustaceans – such as prawns, crabs and lobsters (e) eggs (f) fish (l) lupin (m) milk (mo) molluscs – such
as mussels and oysters (mu) mustard (tn) tree nuts – including almonds, hazelnuts, walnuts, brazil nuts,
cashews, pecans, pistachios and macadamia nuts (p) peanuts (se) sesame seeds (so) soybeans (su) sulphur
dioxide and sulphites (if they are at a concentration of more than ten parts per million) (gf) Gluten Free (df)

Dairy Free (vg) Vegan