

Welcome to Gray's Restaurant and Lounge Bar, I have produced both the lounge menu and the A La Carte to give variety of dishes and the choice of formal or less formal dining to suit your mood. I have sourced a number of the dishes from local suppliers as fresh ingredients and cooking to order is important in the final preparation of all dishes, we do state that cooking times for each dish can take up to 20-30 minutes to be prepared, and hope that this does not spoil your enjoyment. Please inform the waiter if you are on a time schedule or if there are any allergies or dislikes at the time of ordering. Guests on an all inclusive package can choose any of the items typed in Green; any charges over £27,50 will be added to your account.

Enjoy

Mike Keenlyside

Executive Chef

### To Start

<b>Lemon-Basil Risotto</b> with Pan Seared Scallops and parmesan shavings	<b>£9.95</b>
<b>Red Lentil and Pepper Soup</b> with chives (V)	<b>£4.95</b>
<b>Fine Bread platter</b> Accompanied with olives, sun-dried tomatoes and balsamic oil	<b>£3.95</b>
<b>Confit Duck Leg Salad</b> Apple, wine steeped raisins, Honey and Walnut Dressing	<b>£7.40</b>
<b>Smoked Haddock Bubble &amp; Squeak</b> with Poached Free Range Egg and Dill Beurre Blanc	<b>£7.20</b>
<b>Camembert to share</b> Whole baked Camembert with grilled Ciabatta, roasted walnuts Confit pepper salad (V) (N)	<b>£13.40</b> <b>For Two</b>

### To Follow

<b>Grilled 21 day aged Sirloin Steak</b>	<b>£21.00</b>
with Pommes Lyonnaise, Creamed Leek Brandy and Peppercorn Sauce.	
<b>Pan Roasted Chicken Breast</b>	<b>£16.90</b>
served on a Potato & Herb Rosti with a Wild Mushroom Fricasse.	
<b>Braised Fillet of Grey Mullet</b>	<b>£17.10</b>
with Sun Dried Tomato, Saffron, Capers with Tarragon. Accompanied with Sautéed Potatoes	
<b>Pan Roasted Gressingham Duck breast</b>	<b>£18.30</b>
with Honey Braised Red Cabbage, Pear Cider Sauce.	
<b>Pressed Ham Hock roasted with thyme</b>	<b>£16.70</b>
Served with Sweet Onion Mash and Sauce "Persil"	
<b>Baked Goats Cheese</b>	<b>£13.95</b>
stuffed with Broccoli, Confit Pepper and Basil served on a Rosti Potato and Rocket Salad.	

### To Finish

<b>Chocolate Truffle Torte</b>	<b>£7.95</b>
with Candied Orange	
<b>Ginger &amp; Lemon Tart</b>	<b>£7.60</b>
with Raspberry Coulis	
<b>Sticky Toffee Pudding</b>	<b>£7.40</b>
with Caramel Sauce and Vanilla Bean Ice Cream	
<b>Warm Apple and Rhubarb Frangipane Tart</b>	<b>£7.90</b>
with Swiss Vanilla Ice Cream	
<b>Selection of fine cheese</b>	<b>£9.10</b>
Served with biscuits, fruit and chutney	
<b>Coffee or selection of fine teas</b>	<b>£3.10</b>
Served with chocolate truffles	