



Grays

R E S T A U R A N T

Bread Basket

Homemade selection of bread served with olive oil and balsamic vinegar **VG GFO**

£4.50

Mixed olives **VG GFO**

£3.00

Starters

Soup

Butternut squash soup, truffle oil, parmesan **V VGO DFO GF**

£6.75

Ham Hock

Pressed ham hock and mustard terrine, piccalilli, crispy breads **DF GFO**

£7.50

Goats Cheese

Goats cheese, quinoa and beetroot salad

V VO GF

£6.50

Fishcake

Smoked haddock and spring onion fishcake, pickled carrot and cucumber, tartar sauce

DFO

£7.00



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Mains

Beef

28 day 8oz grilled sirloin steak, chunky chips, grilled field mushroom & roast tomato and peppercorn sauce **GFO DFO**

£24.50

£3.50 supplement for dinner inclusive guests

Chicken

Corn fed chicken supreme, anna potato, baby carrots, curly kale, red wine sauce **GF**

£17.00

Salmon

Pan-seared Scottish salmon, new potato and lemon terrine, charred baby leeks, leek puree

DFO GF

£16.50

Gnocchi

Gnocchi, sun dried tomatoes and spinach, parmesan cheese, herb pesto **V VGO DFO**

£14.00

Ragu

Cumin & Butternut wellington, lentil and roast vegetable ragu **VG DF**

£14.50

Sides

£4.00 each

Buttered Greens **DFO GF V VGO**

Rocket and Parmesan Salad **VG V DF**

Roasted Baby Carrots **GFO**

Hand-Cut Chips **GFO VG**

All our food is prepared in a kitchen where nuts, gluten and other allergens maybe present. If more information about allergens in our dishes is required, please ask a member of the team.

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Desserts

Lemon

Lemon tart with orange sorbet VG

£6.00

Chocolate

Belgian chocolate delice with raspberry ripple ice cream V

£6.50

Toffee

Sticky toffee pudding, toffee sauce, vanilla ice cream V GFO

£6.50

Cheesecake

New York baked vanilla cheesecake, fruit compote

£6.50

English cheese selection

£8.50

£4.00 supplement for dinner inclusive guests

Served with chutney, celery, cheese biscuits GFO

Oxford Blue - A creamy semi-soft blue-veined cheese with a striking-looking rind. The cheese is made in a Stilton Dairy to precise specifications to create a uniquely smooth texture

Caerphilly - A hard, crumbly white cheese that originated in the area around the town of Caerphilly, Wales. It is thought to have been created to provide food for the local coal miners

Stinking Bishop - A washed-rind cheese produced since 1972 by Charles Martell and Son at Hunts Court Farm, Dymock, Gloucestershire, in the west of England. It is made from the milk of Gloucester cattle

Cerney Ash - A delightfully fresh goats cheese hand-made in Gloucestershire. It has a lovely soft and crumbly texture with a mild lemony flavour.

Oxford Isis - A sticky, smelly, strong, washed-rind cheese made for the Oxford Cheese Company.



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Hot Drinks

Selection of Twinings Tea

English Breakfast	Mug	£1.90
Earl Grey	Small Pot	
Green Tea	£2.80	
Camomile	Large Pot	£4.20
Peppermint		
Lemon & Ginger		
Cranberry & Raspberry		

Coffee / Chocolate

Single Shot Espresso	
Double Shot Espresso	£2.10
Americano	£2.20
Cappuccino	£2.60
Latte	£3.20
Liqueur Coffee	£3.20
Hot Chocolate	£7.70
Mocha	£3.20
	£3.20

Cocktails

£10.50

Tommy's Margarita

The Flavour of agave is king in this richly satisfying Margarita

Blueberry Gin Burst

A delicious fusion of citrus fruits with homemade blueberry syrup and a touch of vanilla and caramel

Apple Pie-tini

Created originally for the West End hit, The Waitress. Smells like Apple Pie, tastes like Apple Pie

Mojito

Rum muddled with mint, lime and sugar, topped with soda

Espresso Martini

Vodka shaken with coffee liqueur, coffee & sugar

Porn Star Martini

Vodka shaken with vanilla, passionfruit, orange & lime.

Traditionally served with a shot of prosecco + £1.50