



Grays
R E S T A U R A N T

All day Menu



Starters

Pressed Ham Hock and Parsley Terrine

Raisin Chutney, Brioche Croute

Recommend to try it with a glass of Italy – Pinot Grigio Cotefresca

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Butternut Squash and Amaretto Veloute

Confit Squash, Herb Oil

*Recommend to try it with a glass of Italy – Brookford Shiraz
Cabernet Sauvignon*

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Pickled Beetroot Carpaccio

Goats Cheese, Pine Kernals, Beetroot Waffle, Popcorn Cress

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Coconut Coated Prawns

Asian Slaw, Sweet Chilli Gel

Recommend to try it with a glass of Italy – Marcado Sauvignon Blanc

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Bruchetta

*Charred Fig, Parma Ham, Blue Cheese Mousse,
Pesto, Fennel*

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Mixed marinated olives (V)

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Bread Basket

Olive Oil and Balsamic



**If you have any dietary requirements, allergies or intolerances
please speak to a member of staff who will be happy to assist you.**



Mains

Mint and Balsamic Marinated Lamb Rump

Anna Potato, Asparagus, Radish, Braised Gem, Mint Oil, Jus

£10.00 SUPP

Recommend to try it with a glass of Las Montanas Cabernet Sauvignon

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Butter Roasted Chicken Supreme

Braised Potato, Chicken Bon Bon, Carrot Textures, Chicken Cream Sauce

Recommend to try it with a glass of Hillmar Springs Zinfandel Rose

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Chargrilled Scottish Sirloin Stake

Potato Gratin, Charred Onion, Baby Leek, Onion Ash, Black Pepper Sauce

£8.00 SUPP

Recommend to try it with a glass of Tall Horse Merlot

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Pork Belly

Slow Cooked Somerset Pork Belly, Fondant Potato, Braised Red Cabbage, Tenderstem Broccoli, Pork Popcorn, Cream Sauce

Recommend to try it with a glass of Cortefresca Pinot Grigio Rose

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Courgette and Basil Pearl Barley Risotto

Charred Artichoke, Tempura Courgette, Basil Crisps

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Pan Fried Bream Fillet

Mussel and Dill Pearl Barley Risotto, Baby Vegetables



Desserts

Dark Chocolate Delice

Chocolate soil, Mint Choc-Chip ice-cream

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Raspberry and White Chocolate Blondie

Strawberry Sorbet, Chocolate Crumb, Honeycomb

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Lemon and Lime Posset

Shortbread, Strawberry Compote

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Sticky Date and Toffee Pudding

Butterscotch Sauce, Dairy Milk Ice-cream

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Chef's Selection of Local Cheeses

Quince, Jelly, Biscuits, Fruit

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£5.00 SUPP

**The Menu is available to enjoyed by selecting
1 Course £22.00/ 2 Course £29.00/ 3 Course £ 35.00
Some of our dishes are subject to supplement charge.**

