

Grays

R E S T A U R A N T

Starters

Duo Leek & Potato Soup (V) £9.00
Black Garlic Oil, Chive

Duck Rilette (S) £9.50
Toasted Sourdough, Raisin Chutney

Pan Fried Pigeon (S,D) £9.00
Celeriac Puree, Vegetable Crisps, Jus

Smoked Salmon Roulade (D,F,S) £12.50
Sourdough, Chimichurri Sauce

Spinach & Ricotta Ravioli al Uovo (V) (G,E,D) £9.00
Parmesan Cream, Basil Oil

Mains

Coffee Braised Lamb (S,D) £28
Leek Boulangerie Potato, Heritage Carrots, Rum Coffee Jus

Pan Roasted Duck Breast (D,S) £28
Anna Potato, Chantennay Carrot, Charred Broccoli, Parsnip
Crisps, Beetroot Puree, Jus

Porchetta (D,S) £24
Sautéed New Potato, Edamame, Carrots, Jus

Venison Fillet (D,S,M) £32
Parship Pie, Grand Veneur Sauce

Roast Hake Fillet (D,F) £24
Sautéed Potato, Sweetcorn Chowder, Charred Corn, Romanesco

Vegetable Mille Feuille Filo Pastry (VE) (G,S) £24
Courgette, Mushroom, Spinach, Tomato Coulis

Sides £5.00 Chunky Chips /Tender-stem Broccoli with chili/ Green Bean with Garlic Butter (D)

Desserts

Porn-star Martini Posset (D,S) £9.50
Passion Fruit Posset Champagne Jelly
White chocolate & Bailey Mousse (D,E,G,S) £ 9.50
Tuile

Sticky Toffee Pudding (G,E,D,S,SOYA) £8.00
Miso Caramel, Vanilla Chantilly

Key Lime Cheesecake (D,G,S) £8.50
Raspberry & Mint Coulis

Poached Pear & Rhubarb Crumble (D,G,S) £8.50
Crème Anglaise

Chefs Hand Picked Selection of Local Cheeses (G,D,S,CELERY) £15.00
Quince, Jelly, Biscuits, Fruit

(V) Suitable for Vegetarians, (VE) Suitable for Vegan, (GF) Gluten Free
Contians: (G) Gluten, (D) Dairy, (E) Eggs, (F) Fish, (N) Nuts, (Soya) Soya, (M) Mustard, (Celery) Celery,
(P) Peanut, (C) Crustaceans, (Sesame) Sesame, (S) Sulphites, (L) Lupin (Moluscs) Moluscs

Some dishes are subject to supplemental charge.
A discretionary service charge of 12.5% will be added to your bill.
Please inform a member of the team if you have any allergies prior to placing your order.



R E S T A U R A N T

Starters

Duo Leek & Potato Soup (V)

Black Garlic Oil, Chive

Pan Fried Pigeon (S,D)

Celeriac Puree, Vegetable Crisps, Jus

Spinach & Ricotta Ravioli al Uovo (V) (G,E,D)

Parmesan Cream, Basil Oil

Smoked Salmon Roulade (D,F,S) SUPPLEMENT £7.00

Sourdough, Chimichurri Sauce

Mains

Porchetta (D,S)

Sauteed New Potato, Edamame, Carrots, Jus

Roast Hake Fillet (D,F)

Sauteed Potato, Sweetcorn Chowder, Charred Corn, Romansesco

Vegetable Mille Feuille Filo Pastry (V,VE) (G,S)

Courgette, Mushroom, Spinach, Tomato Coulis

Venison Fillet (D,S,M) SUPPLEMENT £16.00

Parsnip Pie, Grand Veneur Sauce

Sides £5.00 Chunky Chips /Tender-stem Broccoli with chili/ Green Bean with Garlic Butter (D)

Desserts

Sticky Toffee Pudding (G,E,D,S,SOYA)

Miso Caramel, Vanilla Chantilly

Key Lime Cheesecake (D,G,S)

Raspberry & Mint Coulis

Poached Pear & Rhubarb Crumble (D,G,S)

Crème Anglaise

Chefs Hand Picked Selection of Local Cheeses (G,D,S,CELERY) SUPPLEMENT £7.00

Quince, Jelly, Biscuits, Fruit

(V) Suitable for Vegetarians, (VE) Suitable for Vegan, (GF) Gluten Free
Contains: (G) Gluten, (D) Dairy, (E) Eggs, (F) Fish, (N) Nuts, (Soya) Soya, (M) Mustard, (Celery) Celery,
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