



## A La Carte Menu

### Starters

Confit St Ewe Egg Yolk, Grilled & Fresh Salad, Potato Broth – 17

Pan Roasted Scallop, Carrot & Oyster Sauce, Milk Bread – 20

Wye Valley Asparagus, Puffed Barley, Onion Foam – 17

### Mains

Roasted Lamb Saddle, Parsnip, Green Garlic & Minted Lamb Jus – 36

Pan Roasted Monkfish, Purple Sprouting Broccoli & Shellfish Velouté – 36

Handmade Tagliatelle with Wild Mushrooms – 27

### Sides

Buttered Seasonal Vegetables – 8

Garden Salad - 6

Buttered Jersey Royals – 8

### Desserts

Compressed Apple, Caramelised Oats, Apple & Marigold Granita – 14

Poached Rhubarb, Honey Ice Cream, Whipped White Chocolate Ganache – 16

Chocolate Marquise, Raspberry, Vanilla Ice Cream – 16

Selection of British Cheeses, Pumpkin Seed Crackers – 20

## Grays Court Lunch Menu

### Snacks

- Gordal Olives, Lemon Zest 6  
Smoked Almonds or Salted Nuts 4.5  
C&S Sourdough & Olive Oil 5.5

### Small Plates

- Truffle & Parmesan Frites 7.5  
Cheese & Jalapeño Melts, Branston Pickle 8  
Seafood Arancini (Squid, Scallop & Lobster) and Salad 9.5  
Braised Beef Tacos 12  
Monkfish Tacos 12  
Avocado Tacos 11

### Larger Plates

- Seafood Chowder, Homemade Milk Bun 16  
Vegetable Chowder, Homemade Milk Bun 14  
Chicken Salad, Crispy Croutons, Garlic Dressing 16.5  
Isle of White Tomato and Burrata Salad, EVOO & Balsamic 16  
Smoked Salmon Open Sandwich, Dill Crème Fraîche 16  
Welsh Rarebit, Salad 11  
Welsh Rarebit with Bacon, Salad 13

### Dessert

- Cheese Selection, Crackers, Chutney 18.5  
Chocolate Marquise Cake, Vanilla Ice Cream 12

A discretionary 12.5% service charge will be added to all bills. All of which is shared equally between the staff.  
Please let a member of our staff know if you have any allergies or dietary requirements.



## Sample Spring Sunday Lunch

### Starters

Ham Hock Terrine, Apple Purée, Salad – 12

Seafood Arancini & Salad – 9.5

Asparagus, Poached Egg, Wild Garlic Pesto & Hollandaise– 13

### Mains

Traditional Sunday Lunch

Salt Aged Sirloin – 25

Chicken Supreme – 23

*or*

Grilled Hispi Cabbage – 19

*All Sunday Roast mains are served with a Yorkshire Pudding, Roast Potatoes, Roast Root Vegetables, Cauliflower Cheese & Buttered Greens*

Lemon Sole, Jersey Royals, Brown Butter, Capers – 24

### Desserts

Chocolate Marquise, Vanilla Ice Cream, Raspberries – 12

Poached Rhubarb, White Chocolate Ganache & Rhubarb Granita– 13

Cheese Board & Pumpkin Seed Crackers – 20

A discretionary 12.5% service charge will be added to all bills, all of which are shared equally amongst all staff.  
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### Sample Spring Menu

Kale, Angelica  
Lamb Tartare, Wild Garlic

Stout & Irish Treacle Bread  
*Cultured Butter*

Grilled & Fresh Salad  
*Brassicas & Caviar*

Wye Valley Asparagus  
*Mussel, Seaweed*

Scallop  
*Carrot & Oyster*

Lamb  
*Liver & Onions*

Optional Cheese Course  
*(£20.00 Supplement)*

Apple  
*Caramelised Oats, Marigold*

Poached Yorkshire Rhubarb  
*Honey, White Chocolate*

*Tasting Menu £130 Per Person*

A discretionary 12.5% service charge will be added to all bills. All of which is shared equally between the staff.  
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Westwell Pelegrim NV  
England (Salad)

Lyrarakis Voila Assytriko 2023  
Greece (Asparagus)

Essence Riesling 2023  
Germany (Scallop)

Taaibosch Crescendo 2020  
South Africa (Lamb)

La Fleur d'Or Sauternes 2021  
France (Rhubarb)

Wine Pairing £75 per person

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