



RESTAURANT
• GRAYS COURT •

DINNER | 6 - 9

FIVE COURSE

CURED HALIBUT
SMOKED CREAM, ELDERBERRIES

-

BEEF TARTARE
BLUE CHEESE, WALNUT, PEAR

-

DUCK
PARSNIP
OR
VENISON
BEETROOT

-

GOAT'S MILK
CIDER, APPLE, BASIL

-

SWEET POTATO
DARK CHOCOLATE, PECAN

-

SELECTION OF CHEESES (5 POUNDS
SUPPLEMENT, 10 POUNDS AS AN EXTRA
COURSE)

50 PER PERSON / 85 WITH WINE PAIR

EIGHT COURSE

CURED HALIBUT
SMOKED CREAM, ELDERBERRIES

-

SQUASH
ONION, CHEDDAR

-

BEEF TARTARE
BLUE CHEESE, WALNUT, PEAR

-

STONE BASS
BLACK RADISH, SESAME

-

DUCK
PARSNIP
OR
VENISON
BEETROOT

-

GOAT'S MILK
CIDER, APPLE, BASIL

-

APPLE
HAZELNUT, GINGER

-

SWEET POTATO
DARK CHOCOLATE, PECAN

75 PER PERSON / 110 WITH WINE PAIR