



Grays Court Sunday Lunch

2 courses for £36.00 or 3 courses for £45.00

Starters

Venison Tartare, Truffle Emulsion, Garden Salad

Crispy Squid, Wild Garlic Emulsion, Coriander Salad

Wild Garlic & Potato Soup (V)

Mains

Traditional Sunday Lunch

Choose between Beef Sirloin or Roast Pork

Pan-roasted Halibut, Spring Greens, Onion Foam

Grilled Hispi Cabbage (V)

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

Desserts

White Chocolate Choux Bun, Vanilla Ice Cream (V)

Panna Cotta, Poached Yorkshire Rhubarb

Cheese Board, Crackers & Gooseberry Jam (V)
(£5.00 supplement)

A discretionary 12.5% service charge will be added to all bills, all of which are shared equally amongst all staff.
Please let a member of staff know if you have any allergies or dietary requirements.



Suggested wines (subject to availability)

Venison Tartare

The Bee-Side Grenache 2022- 16
Etna Rosso DOC, Planeta 2016- 20

Crispy Squid

Nyetimber Classic Cuvée- 15
Nyetimber Blanc de Blancs 2014 - 19

Wild Garlic & Potato Soup

Chalkdown Champagne Method Cider - 12
Unico Zelo Esoterico Orange Wine 2021- 14

Beef Sirloin

Chateau Musar Hochar 2017- 20
Fattoria dei Barbi Brunello di Montalcino 2013 - 34

Roast Pork

Duboeuf Fleurie La Madone 2022– 9.5
Cristom Mt. Jefferson Cuvée 2016 – 24

Halibut

Lothian Chardonnay 2020– 16
François Carillon Puligny Montrachet 2020 - 32

Hispi Cabbage

Citari Conchiglia Lugana 2018 - 14
Chablis La Boissonneuse, Julien Brocard 2021- 15

Choux Bun

Tokaji Late Harvest, Oremus 75ml – 11.5
Buitenverwachting 1769 Muscat 75ml – 6.5

Panna Cotta

Batasiolo Spumante d’Asti - 12
Nyetimber Cuvée Chérie - 14

Cheese Board

Royal Oporto 20-year-old Tawny Port - 13
Antolini Recioto Della Valpolicella Classico 2019 (75ml) - 19