



Grays Court Sample Sunday Lunch

Starters

Wild Mushrooms on Toast (V) – 14

Monkfish Scampi, Tartare Sauce – 14

Spiced Pumpkin Soup, Pumpkin Seeds, Milk Bread (V) – 13

Mains

Traditional Sunday Lunch

Salt Aged Sirloin – 25

Chicken Supreme – 23

or

Grilled Hispi Cabbage (V) – 19

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

Seafood Tagliatelle – 24

Monkfish, Scallop, Smoked Salmon

Desserts

Apple Tarte Tatin, Chantilly Cream (V) – 13.5

Chocolate Marquise Cake, Raspberries & Vanilla Ice Cream (V) – 13.5

Cheese Board, Crackers & Fig Chutney (V) – 20

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 requirement.



Suggested wines (subject to availability)
All glasses 125ml unless specified

Wild Mushrooms

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

Monkfish Scampi

Cuvée 28+, Rotari - 9
Drappier Carte d'Or Brut - 16

Pumpkin Soup

Luis Seabra Granito Cru Alvarinho 2021 - 15
Domaine de Beaurenard Châteauneuf-du-Pape Blanc 2019- 24

Beef Sirloin

Chateau Musar Jeune 2017- 20
Taaibosch Crescendo 2020 - 24

Chicken Supreme

Roserock Pinot Noir, Drouhin 2021 – 16
Cristom Mt. Jefferson Cuvée 2016 – 24

Hispi Cabbage

Citari Conchiglia Lugana 2018 - 14
Chablis La Boissonneuse, Julien Brocard 2021- 15.5

Seafood Tagliatelle

Roserock Chardonnay, Drouhin 2021– 16
François Carillon Puligny Montrachet 2021 – 32

Apple Tarte Tatin

La Fleur d'Or Sauternes 2021 (75ml) – 9
Tokaji Late Harvest, Oremus 2020 (75ml)- 14

Chocolate Marquise

Pineau des Charentes Rouge 10 Ans d'Age, Chateau de Beaulon (75ml) – 9
Antolini Recioto Della Valpolicella Classico 2019 (75ml) - 19

Cheese Board

Royal Oporto 20-year-old Tawny Port (75ml) - 13
Ferreira Vintage Port 2016 (75ml)- 10