



Grays Court Sample Sunday Lunch
(Subject to change every week)

Starters

Pan Fried Lambs Liver & Caramelised Onions – 13

Seafood Gratin (Scallop, Smoked Salmon, Wild Sea Bass) – 14

Tomato & Burratina Salad- 12.5

Mains

Traditional Sunday Lunch

Salt Aged Sirloin – 25

Roast Rump Cap- 23

Chicken Supreme – 20

or

Grilled Hen of the Woods with Brown Butter Sauce – 19

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

Monkfish, Buttered Potatoes, Broccoli & Mussel Cream – 23

Desserts

Lavender Panna Cotta, Shortbread & Garden Blackberries – 13

Eton Mess with Strawberry Sorbet– 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.
Please let a member of staff know if you have any allergies or dietary requirements.