

# GREY'S

## Starters

<b>Braised kohlrabi</b>	£14.00
bresaola emulsion, egg yolk, salsa Verde, truffle	
<b>Glazed brisket from the manor</b>	£15.00
spring onion, radish, aged parmesan	
<b>Garden potato</b>	£14.00
watercress oil, potato foam, cream cheese	
<b>Dressed Devonshire crab</b>	£16.00
bisque bavarois, cucumber, preserved lemon	

## Mains

<b>Beech ridge Duck breast</b>	£32.00
spiced spelt, peach, duck leg choux farci	
<b>Roasted Cornish monkfish</b>	£30.00
black garlic and cod cheek ravioli, brown shrimp beurre noisette	
<b>Salt baked celeriac</b>	£29.00
pickled celeriac, hen of the woods, sea aster	
<b>Herefordshire Middle white Pork</b>	£31.00
fermented fennel, roasted apple, crackling	

## Desserts

<b>Baked chocolate</b>	£14.00
sugar tuille, cocoa and vanilla yoghurt ice cream	
<b>Lemon posset</b>	£14.00
pine and thyme meringue, preserved strawberries, oats	
<b>Rum baba</b>	£14.00
muscovado ice cream, brown butter crumb	
<b>Selection of Cotswold cheeses</b>	£18.00
celery, crackers, grapes (please allow 15 minutes)	