

GREY'S

Starters

Roasted Jerusalem artichoke crispy skin, hen of the woods, truffle purée	£12.00
Brasied brisket spring onion, radish salad, aged parmesan	£14.00
Berkely estate venison tartare watercress oil, potato foam, cream cheese	£13.00
Cornish mackerel aged and pickled beetroot, pear, watercress	£13.00

Mains

Braised lamb shoulder spiced spelt, peach, marigold	£32.00
Cornish plaice ratte potato, lemon puree, grenobloise sauce	£28.00
Salt baked celeriac pickled celeriac, hen of the woods, sea aster	£26.00
Herefordshire Middle white Pork fermented fennel, roasted apple, crackling	£29.00

Desserts

Chocolate mousse sugar tuille, cocoa and vanilla yoghurt ice cream	£13.00
Fig leaf parfait thyme meringue, preserved strawberries, oat crumble	£12.00
Rum baba muscovado ice cream, brown butter crumb (please allow 20 minutes)	£14.00
Selection of Cotswold cheeses celery, crackers, grapes (please allow 15 minutes)	£18.00