

GREY'S

Sourdough , whipped butter, olive oil	£3.00
Selection of olives	£3.50
Yeast tapioca crackers , hummus, crispy chickpeas	£3.00

Starters

Confit Jerusalem artichoke crispy skin, glazed mushroom, tapioca	£13.00
Pressed rabbit and black pudding pickled shallot, pistachio, date purée	£14.00
Scallop ravioli olive oil and almond blanquette sauce, confit lemon, crispy potato	£15.00
Aged beetroot horseradish, winter truffle, caramelised walnut	£13.00

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Mains

Wiltshire gold turkey poultry mousse, chicken fat gnocchi, brussels sprout	£29.00
Berkeley estate venison elderberry sauce, roasted celeriac, venison bonbon	£30.00
Vegetable wellington glazed mushroom, pickled and roasted roscoff, cognac sauce	£27.00
Gigha Halibut mussel cream sauce, sea vegetables, parsnip & chervil	£32.00

Sides

Charred tenderstem broccoli , roasted almonds, balsamic	£4.00
Potato wedges , garlic aioli, chives	£4.00
Salad from the garden , tomatoes, cucumber, fresh herbs	£3.00

Desserts

Clementine and date mousse clementine sorbet, ginger crumb	£13.00
Paris Brest spiced crème pâtissier, mincemeat and christmas ice cream	£13.00
Chocolate marquise aerated chocolate, olive oil, yoghurt ice cream, balsamic	£13.00
Selection of Cotswold cheeses celery, crackers, grapes (Please allow 15 minutes)	£18.00