

GREY'S

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

Starters

Crispy chilli beef	£13.00
oyster cream, crème fraîche, sorrel	
Creamed wild mushrooms	£13.00
62 degree egg, sourdough	
Brill ravioli	£15.00
black truffle, bisque sauce	
Hasselback potato	£12.00
whipped cream cheese, black truffle purée, pickled shallot	

Mains

Wrapped chicken breast	£27.00
leg croquette, bbq'd corn, radish and pomme anna	
Confit duck leg	£29.00
glazed chicory, pot roast hispi cabbage	
Hake	£28.00
parsley crust, mussel sauce, crushed new potatoes	
Roasted carrot	£27.00
curry spices, hazelnut milk, fried onion and coriander	

Sides

Duck fat boulangère potato with confit duck leg	£7.50
Honey roasted root vegetables	£4.50
Garden leaf salad, spring onion, radish	£4.50

Desserts

Poached rhubarb	£13.00
goat's milk, hibiscus syrup	
Grey's "apple"	£13.00
calvados, hazelnut, apple sorbet	
Chocolate mousse	£13.00
balsamic ice cream, praline and cocoa	
Selection of English cheeses	£16.00
crackers, grapes and celery (Please allow 15 minutes)	