

GREY'S

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

Starters

Glazed hen of the woods	£12.00
salsa verde, crispy onion, crowdie cream cheese	
Loch Duart salmon	£13.00
trout roe, sea vegetables, seaweed butter sauce	
Confit duck leg	£12.00
radicchio, pomegranate, squash	
Pickled and salt baked beetroot	£12.00
sweet and sour pear, beetroot ketchup, coriander	

Mains

Crispy Middlewhite pork belly	£29.00
date purée, ale black pudding, potato rosti, watercress	
Wiltshire lamb two ways	£31.00
asparagus, black olive, cucumber, wild garlic	
Roast Cornish Ling	£29.00
baby gem relish, roasted lettuce, sprouting broccoli, citrus sauce	
Wye valley asparagus	£28.00
mushroom ragu, pesto, Jersey royal potato, nage sauce	

Sides

Jersey royal potato, shallot & herb butter	£5.00
Beef from the manor boulangere	£7.50
Garden peas, pancetta	£4.50

Desserts

Chocolate marquise	£13.00
mascarpone & coffee, sour cherry ice cream	
Strawberry & tonka bean parfait	£13.00
almond crumb, strawberry consommé	
Forced Yorkshire rhubarb	£13.00
goats milk pannacotta, ginger & hibiscus	
Selection of English cheeses	£16.00
crackers, grapes and celery (Please allow 15 minutes)	