

GREY'S

Starters

Haddock & scallop kedgeriee, Jerusalem artichoke, crispy onions	£12
Smoked duck breast, confit duck egg crumpet parmesan, pea fricassee	£12
Moules mariniere toasted focaccia, tarragon	£13
Spiced carrot yoghurt pannacotta, thyme granola, coriander	£11

Mains

Wild garlic Gnocchi gratin, hazelnut pesto, radish, preserved lemon	£27
Sole meuniere pink fur potato, <i>oscietra caviar</i> (£20 supplement)	£31
Middle White Pork belly loin and black pudding, hispi cabbage pomme anna	£29
BBq'd Brisket, chimichurri fermented lettuce, Truffled wedges, glazed mushrooms	£35

Sides

Potato wedges, add Truffle salt and 36 month parmesan (£9 supplement)	£5
Fennel, orange and sesame	£6
Pea A la française	£5

Desserts

Apple Tart tatin vanilla ice cream	£12
Chocolate mousse, cocoa damson yoghurt	£12
Poached Rhubarb goats milk trifle, hibiscus	£12
Selection of English cheeses (please allow 15 minutes) crackers, grapes and celery	£16