

GREY'S

Sunday Lunch

3 courses for £43.50

2 courses for £36.50

Starters

Monkfish and trout fishcake

Su, (M), F, D, E, C, G

tartare sauce, rocket salad

Roasted jerusalem artichoke soup

(G), (D), Su, Sy, C

focaccia croutons

Crispy lamb neck

Su, Sy, (Mo), (Cr), (E),

teriyaki sauce, kimchi emulsion, raw vegetable salad

Mains

Traditional roast

with all the trimmings

- **Pork belly** *(G), (C), (E), (Su), (D), (M)*
- **Roast beef from the Manor** *(G), (C), (E), (Su), (D), (M)*
- **Squash and aubergine pithier** *G, D, E, Su*

Cornish blue fin tuna wellington with red wine sauce *F, Mo, D, Su, G, E, Sy, C, Cr, M*

Desserts

Spiced pear trifle

D, E, Su, G

poached garden pears, honeycomb, spiced chantilly cream

74% chocolate and Woodruff iced parfait

D, E, Sy, Su

vanilla ice cream, Pedro Ximenez caramel

Garden plum crumble

Su, D, E, G

ginger crumble, vanilla ice cream

Sparkling 125ml

2019 GUSBOURNE - Blanc de Blancs -

Kent, England £16.00

BRUT RÉSERVE-Charles Heidsieck-Champagne,

France £18.00

White

CHENIN BLANC - Ken Forester - Stellenbosch -

SA 2023 £12.00

RIESLING - Trimbach - Ribeauville -

Alsace 2022 £14.00

Rosé

GUSBOURNE - Kent -

England 2022 £16.00

CÔTES DE PROVENCE

Mirabeau - France 2023

£14.00

Red

ZWEIGELT - Austrian Cherry

- Austria 2024 £13.00

RIOJA RESERVA - Luis Cañas -

Rioja - Spain 2019 £19.00

Allergen Keys: **G** Gluten, **P** Peanuts, **N** Nuts, **C** Celery, **M** Mustard, **E** Eggs, **D** Dairy, **S** Sesame,

F Fish, **Cr** Crustaceans, **Mo** Molluscs, **Sy** Soya, **Su** Sulphites, **L** Lupin, **Sh** Shellfish, **()** possible without