

# gray's

## [ L A R D E R ]

# BOOK

Rosemary & Thyme Focaccia 3.5

Chickpea Fritters 3.5

Sicilian Olives 3

### Little Tastes

Spiced butternut squash and red pepper soup, focaccia [ve] 5

Ham hock Scotch egg, brown sauce [gf] 5.5

Red bream, pea puree, potato rosti, Bloody Mary ketchup [gf] 7

Lamb samosa, harissa ricotta, cucumber, pomegranate 7

Mackerel rillettes, rosemary crostini, pickled cucumber 8

Squash risotto, goats cheese fritters, watercress [gf] 6.5

### Main Event

Lancashire topside of beef served pink or cooked through, horseradish cream 14.95

Slow roast pork belly, pink lady apple sauce, crackling 14.95

Squash, lentil and goats cheese nut roast, onion soubise [n] [v] 14.95

All roasts served with carrot & swede, seasonal greens, red cabbage, cauliflower cheese, Yorkshire pudding, roast potatoes [GF available]

### Puddings

Blackberry posset, homemade shortbread 6

Amaretto ice cream, candied almonds, espresso shot [gf] [n] 6

Flourless dark chocolate cake, beer ice cream [gf]

If you are unsure of anything on the menu, please ask your server.  
Whilst we do all we can to accommodate guests with food allergies and intolerances,  
we are unable to guarantee that dishes will be completely allergen free.