

gray's

[L A R D E R]

BOOK

DINNER

Rosemary & Thyme Focaccia
3.5

Chickpea Fritters
3.5

Sicilian Olives
3

Ham hock Scotch egg
5.5

Little Tastes

Spiced butternut squash and red pepper soup, focaccia [ve] 5
Roasted cauliflower, cauliflower cheese puree, raisin and port [gf] 5
Lamb samosa, harissa ricotta, cucumber, pomegranate 7
Red bream, pea puree, potato rosti, Bloody Mary ketchup [gf] 7
Mackerel rillettes, rosemary crostini, pickled cucumber 8
Gnudi, wild mushrooms, butter, sage 6

Main Event

Fish of the day [please ask your server about today's fish] 18
Spiced pork belly, sesame glazed carrots, braised greens [gf] 18
8oz Rib eye, garlic mushrooms, peppercorn sauce, chips [gf] 20
Squash risotto, goats cheese fritters, watercress [gf] 14.5
Slow cooked lamb henry, celeriac puree, braised red cabbage [gf] 18
Spiced puy lentils, saag, shallot bhaji, mint pesto [ve] [gf] [n] 14
Miso chicken, wild rice, aubergine puree [gf] 16

Sides

Chips 3
Braised red cabbage 3.5
Buttered greens 3

Puddings

Blackberry posset, homemade shortbread 6
Amaretto ice cream, candied almonds, espresso shot [gf] [n] 6
Blueberry cheesecake, blueberry compote [ve] [gf] [n] 6
Dark chocolate flourless cake, beer ice cream [gf] 6

SUNDAYS 12pm TILL WE RUN OUT...

Lancashire Topside, horseradish cream
Pork shoulder, crackling, apple sauce
Lancashire cheese, squash & lentil roast, onion soubise

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.