

Lunch Menu

TO SHARE

Artisan Bread (V) £6.50
with salted Netherend Farm butter

Mixed Olives (VE) £5.50

STARTERS

Oxfordshire Asparagus (V) £13.50
Morels, crispy hen egg & wild garlic emulsion

Cured Scottish Smoked Salmon Roulade £13.50
Whipped avocado, passion pearls & dill oil

Lamb Shoulder Croquette £13.50
Smoked mayo with garlic & chilli

Spicy Fried Cauliflower (VE) £10.50
Lime-coconut yogurt, chives & green oil

MAINS

Romney Marsh Lamb Rump £32.50
Sweetcorn puree, fried leek, spelt, with lamb consommé & mint oil

Lemon and Herb crusted Sea Bass £32.50
Crushed potatoes & salsa verde dressing

Six Clerks Beef Burger £22.50
Grilled Herefordshire beef brisket with Suffolk bacon, smoked mayonnaise, Wookey Hole Cheddar & skin-on fries

Fresh Tagliatelle (V) £22.50
Old Winchester, black truffle cream, sprouting broccoli & toasted pine nuts

Celeriac Steak (VE) £22.50
Butter beans & tomato puree, green pesto & crispy kale

SIDES

Grilled Hispi Cabbage (V) £7.50
with Dulse butter & crispy onions

Jersey Royals (V) £6.50
with smoked crème fraiche & confit Lemon

Skin on Fries £6.00

Truffle Parmesan Fries £6.50

DESSERTS

Glazed Lemon Tart (V) £9.50
Cornish clotted cream & raspberry sorbet

Apple Tart Tatin (V) £9.50
with vanilla ice cream

Affogato (Vegan option available) £7.50

British Cheese Selection (V) £14.50
Kentish apple chutney, Peter's Yard crackers

HOT DRINKS

Americano £3.45

Flat white £3.45

Latte £3.95

Cappuccino £3.95

Mocha £3.95

Hot chocolate £3.95

Macchiato £3.45

Espresso £2.95/£3.45

A selection of teas and herbal infusions £3.45

(V) Vegetarian, (VE) Vegan

While we take care to avoid cross-contamination, we cannot guarantee any dish is completely allergen-free.

Graysons operates a No Nut Ingredients policy, but traces of nuts may be present due to supplier ingredients.

Please speak to the catering management team about any dietary or allergen concerns before ordering.

A discretionary 12.5% service charge will be added to your bill.