

Lunch Menu

STARTERS

Burrata (V) £13.50
Pickles peaches, heritage tomato, citrus & basil dressing with beetroot powder

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

Lamb Shoulder Croquette £13.50
Black garlic emulsion & crispy sage

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

MAINS

Grilled Ayrshire Beef Ribeye Steak £32.50
Chimichurri & skin-on fries

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

Six Clerks Beef Burger £22.50
Grilled Herefordshire beef brisket with smoked truffle mayonnaise, pickles, 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

TO SHARE

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

Mixed Olives (VE) £5.50

SIDES

Tenderstem Broccoli (VE) £7.50
with chilli & pine nuts

Crispy Fried Sweet Corn (VE) £6.50
with smoked paprika

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

(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.