



Lunch Menu

STARTERS

Scottish Smoked Salmon £13.50

Pickled fennel and cucumber, yuzu gel, bee pollen & bronze fennel

Beef Carpaccio £14.50

Truffle emulsion, crispy onion, shaved Parmesan, lemon oil & mizuna

Burrata (V) £14.50

Pickled peaches, heritage tomato, citrus & basil dressing with beetroot powder

Soup of the Day (VE) £10.50

MAINS

Grilled Ayrshire Beef Ribeye Steak £34.50

Chimichurri & skin-on fries

Pan Seared Cod with Miso Glaze £32.50

Wasabi sweet potato mash & Furikake

Six Clerks Beef Burger £22.50

Grilled Herefordshire beef brisket with smoked truffle mayonnaise, pickles, Wookey Hole Cheddar & skin-on fries

Wild Mushrooms and Caramelized Onion Ravioli (V) £22.50

Roasted cherry tomato caprese salad & crispy kale

Pumpkin Risotto (VE) £22.50

Pumpkin puree, vegan parmesan, pumpkin seeds & peashoot

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

Orange Chocolate Tart (V) £9.50

with yogurt mousse & blood orange

Apple Tart Tatin (V) £9.50

with Sicilian lemon sorbet

Affogato £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.