



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

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

Soup of the Day (VE) £10.50

MAINS

Grilled Ayrshire Beef Ribeye Steak £34.50

Padron peppers, peppercorn sauce & 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 burger with smoked truffle mayonnaise, pickles, Wookey Hole Cheddar & skin-on fries

Wild mushroom and Caramelized Onion Ravioli (V) £22.50

Roasted cherry tomato caprese salad & crispy kale
(add parmesan for £3.50)

Pumpkin Risotto (VE) £22.50

Pumpkin pure, vegan pamesan, pumpkin seeds & peashoot

TO SHARE

Artisan Bread (V) £6.50

with whipped butter & Maldon Sea Salt

Mixed Olives (VE) £5.50

SIDES

Tenderstem Broccoli (VE) £7.50

with mint dressing, chilli & pine nuts

Fine French Beans (VE) £6.50

with crispy shallots

Skin-on Fries £6.00

Truffle Parmesan Fries £6.50

DESSERTS

Orange Chocolate Tart (V) £9.50

with vanilla yogurt mousse & blood orange

Apple Tart Tatin (V) £9.50

with vanilla ice cream

Affogato £7.50

(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.

*Scan Me
for promotions, offers
and food allergens
information.*

