



THE HONOURABLE SOCIETY OF GRAY'S INN

SMALL PLATES

HOT

Fish and Chips

Breaded cod, hand-cut fries, tartare sauce, lemon

Seafood Paella

Mussels, prawns, clams, monkfish, saffron

Roasted Plaice

Champ potatoes, smoked shrimp vinaigrette

Pressed Lamb Shoulder

Tagine, fruity couscous

Treacle Ox Cheek (Spring/Summer)

Creamed potato, broad bean fricassée

Guinness-Braised Feather Blade of Beef (Autumn/Winter)

Horseradish mash, candied roots

Pork Belly and Apple Croquette (Spring/Summer)

Spring greens, gooseberry chutney

Cumberland Sausages

Wholegrain mash, gravy onion rings

Butter Chicken

Pilau rice, coconut yoghurt

Spring Chicken (Spring/Summer)

Wild garlic potato, English asparagus

Game Casserole (Autumn/Winter)

Braised red cabbage, honey parsnip

Mac 'n' Cheese (V)

Truffle, wild mushrooms brioche crumble

Mint Risotto (Spring/Summer) (V)

Pea velouté, pea salsa

Sage Risotto (Autumn/Winter) (V)

Baked pumpkin velouté, toasted pine nuts





COLD

Pressed Confit Chicken

Toffee date purée, Armagnac, crispy shallots

Smoked Duck

Pickled Asian vegetables, compressed watermelon

Poached Ballotine of Salmon

Seaweed crisps, fennel salad

Crab Salad

Charred cucumber, wasabi mayonnaise

Whipped Goats Cheese (V)

Mixed beets, mulled wine gel, walnut pesto

Heritage Carrots (V)

Panna cotta, Beluga lentil salad, hazelnut granola

DESSERTS

Eton Mess (Spring/Summer)

Summer berries, broken meringue, vanilla cream

Winter Mess (Autumn/Winter)

Fruits of the forest, broken meringue, vanilla cream

Cheesecake (Spring/Summer)

Macerated strawberries, baked white chocolate

Orchard Crumble (Autumn/Winter)

Apples, pears, quince, oat and nut crumble, nutmeg cream

Lemon Posset

Vanilla shortbread, candied zest

Dark Chocolate Délice

Blackcurrant gel, honeycomb

Popcorn Mousse

Toffee apple

Chilled Tonka bean rice pudding

Mango jelly, crystallised ginger

