MOTHERS DAY DINNER MENU

Complimentary Glass of Bubbles for Mum

STARTER

Cauliflower Veloute, Charred Romanesco, Hazelnuts (3b,4)

Ardsallagh Goat Cheese Mousse, Roasted Beetroot, Pear, Brick Pastry, Mixed Leaves (1a,4,7,10,12,13)

Asparagus & Wild Garlic Risotto, Broad Beans, Ricotta Salata

Irish Smoked Salmon with Fennel, Orange, Pickled Shallots (4,7,8,12,13)

Steak Tartare with Brioche Toast, Egg Yolk Emulsion, Crispy Potato (1a,4,7,12,13)

MAINS

Chicken Supreme, Maitake Mushroom, Parsnip Puree, Baby Carrots, Boulangère Potato, Red Wine Jus (4,9,13)

Prawn Pappardelle, Courgette, Garlic Butter, Tomato sauce, Bottarga (1a,4,5,7,8,9,13)

Pan Roasted Halibut, Confit Potato, Spinach, Sauce Noisette, Capers, Tomato (4,7,8,13)

Braised Lamb Shoulder, Spring Vegetable Ragout, Roast Potatoes, Salsa Verde (4,9,12,13)

28 Day Aged Beef Fillet with Chips, Watercress & Pepper Sauce (4,9,13) +10

SIDES

House Cut Fries with Maldon Sea Salt (V) +6

Cavolo Nero with Garlic & Lemon Zest +6.50

Honey Glazed Parsnips with Tarragon Crumb (1a,4,13) +7.50

Roast Potatoes with Herbs de Provence +7.50 (4)(V)

DESSERT

Caramelised Pear & Walnut Cake, Ginger Crème Anglaise, Vanilla Gelato (1a,3h,4,7)

Passion Fruit Tart, Swiss Meringue, Raspberries, Pistachio (1a,3f,4,7)

Brownie with the Dulce de Leche Mascarpone (1a,4,7,10)

Buttermilk Panna Cotta, Rhubarb Compote, Almond Tuile (1a,3a,4,7)

THE GRAYSON

3 Courses | 59 per person

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