

MOTHERS DAY LUNCH 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)
- Roast, generous cut of today's selected roast, slow-cooked served with all the trimmings (ask server for allergens)
- 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 | 45 per person

PLEASE NOTE THAT THERE IS A DISCRETIONARY 12.5% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

ALLERGENS : 1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts,
3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin
All our Beef is 100% Irish Origin.

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