



**THE GRAFTON**

## AUTUMN SET-MENU

### **Starters**

Roasted red pepper & tomato soup, crispy basil leaves & extra virgin olive oil (vg)

Chicken liver parfait, toasted ciabatta, red onion marmalade

Goats cheese mousse, honeycomb, pear, sourdough crisps (v)

### **Mains**

Crispy pork belly, mashed potato, duo of apple, black pudding,  
seared baby gem, wholegrain mustard & cider jus

Chalk Stream trout, tartare garnish, crushed new potatoes, chive beurre blanc

Squashed sweet potato, beetroot falafels, roasted red pepper hummus,  
avocado, broccoli, rocket (vg)

### **Puddings**

Pear & blackberry crumble, Horlicks custard

Molten chocolate brownie, vanilla ice cream, cocoa soil

3 Scoops Ice Cream

**2 Course £25 | 3 Course £30**

**PRE-ORDER MUST BE RECEIVED NO LATER THAN 7 DAYS PRIOR**

Please inform us of any allergies you might have. All our dishes are checked for allergens and presented in our allergens matrix – ask us to see it!

