



GRAFTON

MANOR

Sunday Lunch Menu

1 course: £16.50 // 2 courses: £21.50 // 3 courses: £26.50

STARTERS

WATERCRESS SOUP. POACHED HENS EGG. CRISPY PANCETTA. (GF)

SAUTÉED KING PRAWNS. CUCUMBER SALAD. LEMON & DILL DRESSING. (GF)
Supp: £3.00

AROMATIC BEEF KOFTI. CORIANDER PESTO. INDIAN SALSA. (GF) (DF)

PIGEON BREASTS. ROOT VEGETABLE CRISPS. (GF) (DF)
Supp: £2.00

GARLIC & BLUE CHEESE MUSHROOMS ON TOAST. (V)

SALMON TARTARE. PROSECCO VINAIGRETTE. (GF)

MAINS

ROAST SIRLOIN OF BEEF

ROAST LEG OF PORK

ROAST BREAST OF CHICKEN

**All served with roast potatoes, seasonal greens,
carrot & swede mash & gravy.**

CAULIFLOWER CHEESE
£2.50

CARROT, CARAMELISED RED ONION & BEETROOT TART. BASIL OIL. TEMPURA WATERCRESS.
(V)

DESSERTS

AFTERNOON TEA SUNDAE (V)

WHITE CHOCOLATE & RASPBERRY CHEESECAKE. (V)

PEAR & ALMOND FRANGIPAN TART. VANILLA ICE CREAM. (V)

CHERRY PANNA COTTA. PISTACHIO BISCOTTI.

ROASTED PINEAPPLE. COCONUT SORTBET. TOASTED COCONUT. (VE) (GF)

CHEESE BOARD.
Croome cheese with water biscuits and chutney.
Supp: £3.00
