



Breakfast Menu

Cooked & Scrambled

Grilled Sausage

Grilled Bacon

Grilled Tomato

Baked Beans

Hash Brown

Scrambled Egg

Fried Egg

The Deli

Grapefruit Segments

Prunes

Fruit Yoghurt

Banana

Apples

The Bakery

Chocolate Muffin

Danish Pastry

Toast

Jams

Honey

Orange Marmalade

Crunch Time

Porridge Pots

Corn Flakes

Rice Krispies

Milks Available:

Skimmed

Semi Skimmed

Soya



LET'S BEGIN

Today's Soup – 5.5

Crushed Avocado & Chilli on Toast (v) – 6.5

poached hen's egg

Prawn Cocktail – 7.5

rye bread

SMALL & LARGE PLATES

Caesar Salad – 6.5/11

+ chargrilled chicken fillets – 5

Egg/Eggs Benedict – 6.5/11

Serrano ham, hollandaise sauce

Grey's Feel Good Salad (ve) – 7.5/13

quinoa, avocado, butternut squash, sweet potato, tender stem broccoli, golden & candy beetroots, pomegranate, pumpkin & sunflower seeds, pine nuts, chilli, lime

BETWEEN BREAD

Croque Monsieur – 8

ham & Cheddar cheese

Plant Based Burger (ve) – 12

toasted focaccia, spicy gooseberry & coriander chutney

Beef Burger – 12

toasted brioche, smoked chilli jam

Cheddar Cheese – bacon – fried hen's egg – 1

Stove & Grill

Sausages & Mash – 13

soft caramelised onion mash

Fish 'n' Skinny Chips – 13

mushy peas, homemade tartare sauce

Sticky Chilli Chicken Breast – 13

American slaw, potato & spring onion salad

Chickpea, Sweet Potato & Spinach Curry – 18

basmati rice, naan bread, mango chutney

Chicken Tikka Masala – 19

basmati rice, naan bread, mango chutney

Sirloin Steak (227g) – 29

cooked on a Himalayan pink salt stone

confit field mushroom, plum tomato, watercress, skinny chips, béarnaise sauce

SIDES

Green Beans & Chili – Mash – New Potatoes – Skinny Chips Sweet Potato Chips (ve) – 3

GUILTY PLEASURES

Please ask the server for dessert menu