



THE WILLIAM BRAY

S H E R E

FOR THE TABLE

Marinated mixed olives (gf, ve) - 5
Toasted sourdough, garlic butter - 4.5
Lebanese khobez bread, beetroot hummus (ve) - 7

SHARING BOARDS

Oven baked Camembert, truffle honey, rustic bread (v, gf on request) - 15
Mezze platter, hummus, babaganoush, roasted red peppers, mixed olives, Lebanese khobez bread (ve) - 14
Ocean board, scallop ceviche, salmon, anchovies, mackerel pate, fennel & samphire salad, flat bread - 24

SMALL PLATES

Smoked beetroot & quinoa salad, goats cheese, balsamic glaze, toasted pine nuts (gf, v, ve on request) - 8
In-house oak smoked salmon, beetroot puree, pickled cucumber squid ink tapioca (gf on request) - 9
Salt & pepper squid, soy, sesame & miso dressing, coriander, fresh chilli, daikon salad - 9
Pan seared scallops, smoked cauliflower puree, almond crumb, 'Nduja butter (gf) - 12
Smoked beef & blue cheese croquettes, spicy gotcha ketchup, spring onions - 8
Chicken liver parfait, pickled carrots, apricot chutney, toasted sourdough (gf on request) - 8

ROASTS

Roast sirloin of Surrey beef - 18
Roast pork belly - 16
Vegan wellington (*pleas ask if you wish to add a yorkie*) - 14
8 hour oak-smoked short rib of beef for two - 48
Add cauliflower cheese - 4.5

*All our roasts are served with roast root veg, roast potatoes, cabbage,
proper gravy and home made yorkies*

MAIN COURSES

Israeli couscous with cumin roast carrots, charred onion, salsa verde, fresh pomegranate (ve, gf) - 14
Veggie stack burger, grilled portabello, red pepper, melted goats cheese, red onion jam, chunky chips (v) - 14
Hand pressed Bray burger, bacon, blue cheese or cheddar, onion crisp, relish, chunky chips - 16
Beer battered market fish of the day, mushy peas, tartar sauce, chunky chips - 16
Pan fried sea bream, chorizo, roasted new potatoes, samphire, basil pesto (gf) - 18

SIDES

Charred tenderstem broccoli, chilli & almond butter (v) - 5.50 | Cauliflower Cheese - 4.5
House chips (v) - 4.50 | Truffle & parmesan topped chips (v) - 6.50
House salad (ve, gf) - heritage tomatoes, red onion, radish, mixed leaves - 6

PUDDINGS

Sticky toffee pudding, vanilla custard - 7
Honeycomb cheesecake, chocolate soil, fresh honeycomb - 8
Raspberry panna cotta, raspberry gel, fresh berries (gf) - 8
Flourless chocolate & orange torte, citrus gel, candied orange (gf, ve) - 8
Hazelnut and chocolate mousse, praline (gf) - 8
British cheese board, blue, cheddar & goats, quince jelly, artisan crackers - 14
The invisible cookie - instead of having a pudding, make a donation to our charity of the month:
All donations go directly to The British Red Cross, to aid the Ukraine Crisis Appeal - 2

gf = gluten free | v = veggie | ve = vegan

Before ordering please inform us of any allergies or dietary requirements. During busy periods, food can take up to 50 minutes. A 10% service charge will be added to your bill - please ask if you wish for this to be removed.

