



SAMPLE SUNDAY MENU

APÉRITIFS

Bray Negroni - gin, Campari, Martini Rosso, house dehydrated orange - 13
Copperfield Gin Martini - 10
Albury Estate Classic Cuvée - 12

WHILE YOU WAIT

Mixed marinated olives (v) - 4
House baked focaccia, whipped butter of the day (v) - 5

SMALL PLATES

Marinated tomato carpaccio, buratta, basil pesto, focaccia (v) - 12.50
Scallops en croûte, Atlantic prawns, melted leeks, samphire - 14
Mackerel mousse, house pickles, crostini - 8
Chicken schnitzel Caesar - 9
Breast of Anjou pigeon, cherry puree, wild mushroom, game jus - 13

SUNDAY ROAST

House smoked slow roast short rib of beef - 28
Roast sirloin of Surrey beef - 23
Rolled and roasted pork belly - 22
Herb roasted chicken supreme - 21

All served with roast potatoes, roast carrots, sautéed greens, parsnip purée, proper gravy and home made Yorkshire pudding

Marinated cauliflower steak with roasted potatoes, roasted carrots, sautéed greens parsnip purée, proper gravy and home made Yorkshire pudding - 18 (vg)
(please ask if you'd like to make it vegan instead of veggie)

Add a side of cauliflower cheese - 5.50
Add an extra Yorkshire pudding - 1.50

MAIN COURSES

Goats cheese salad mixed leaves, topped with goats cheese, candied walnuts, beetroot, watercress and balsamic glaze - 16 (v)
Beer battered market fish with pea puree, tartare sauce and house chips - 18.50
8oz Bray beef burger with streaky bacon, melted cheese, crispy onion and house chips - 18.50

KID'S FOOD

Mini roast served with all the trimmings - choose from beef, chicken or pork - 12
Mini battered market fish with chips and greens - 10 (gf)
Mini Bray beef burger with chips and greens - 10

SIDES

House chips - 5
Truffle chips with truffle and parmesan mayo - 6
Sautéed seasonal green vegetables - 5
Herby house Salad - 5