

THE BRAY

STARTERS

Ash baked beetroot with pickled fennel & kohlrabi - 8.50 **VG GF**

Whipped feta with focaccia, olives & balsamic - 9.50 **V**

Chilli & garlic king prawns with crusty bread - 11.95 **GF**

Pork belly bites with burnt apple sauce - 6.50 **GF**

BBQ beef burnt ends with paprika mayo - 6.50 **GF**

SUNDAY ROAST

Roast rump of Surrey beef with roasted potatoes, roasted carrots, sautéed greens, roasted parsnips, proper gravy & a home made Yorkshire pudding - 20.95

Rolled & roasted pork belly with roasted potatoes, roasted carrots, sautéed greens, roasted parsnips, proper gravy & a home made Yorkshire pudding - 20.50

Herb roasted chicken with roasted potatoes, roasted carrots, sautéed greens, roasted parsnips, proper gravy & a home made Yorkshire pudding - 19.50

Oak smoked short of beef with roasted potatoes, roasted carrots, sautéed greens, roasted parsnips, proper gravy & a home made Yorkshire pudding - 25.95

Nut roast with roasted potatoes, roasted carrots, roasted parsnips, sautéed greens & vegan gravy - 17.95 **VG**

(please ask if you'd like to make it veggie instead of vegan... we can add a Yorkshire pudding)

Add an extra Yorkshire pudding - 1

Add a side of cauliflower cheese - 5.50

MAIN COURSES

Goats cheese salad mixed leaves, topped with goats cheese, candied walnuts, beetroot, watercress & balsamic glaze - 16.95 **GF**

Beer battered market fish with garden peas, tartare sauce & house chips - 19.50

8oz Bray beef burger with streaky bacon, melted cheese, crispy onion & house chips - 19.50

KID'S FOOD

Mini roast served with all the trimmings - choose from beef or pork - 12

Mini battered market fish with chips & greens - 10

Mini Bray beef burger with chips & greens - 10

Mini tomato pasta with cheese - 10

SIDES

House chips - 4.50 **Upgrade to truffle mayo & parmesan topped chips +1.50**

Herby Bray salad - 3.50 **VG GF**

Mixed green veggies - 3.50 **VG GF**

SOMETHING SWEET

Bray mess with meringue, whipped cream, ice cream & mixed fruits - 7.50

Lemon tart with candied lemon & meringue - 8.50 **GF**

Chocolate & orange torte with raspberry coulis & salted caramel pearls - 8.50 **VE GF**

Sticky toffee pudding with hot toffee sauce & honeycomb ice cream - 8.50

Jude's ice cream Chocolate, Vanilla, Strawberry or Honeycombe - 2.50 **PER SCOOP**

British cheese board with Greensand Bray Cheddar,

Cropwell Bishop stilton & Soignon Goats with water crackers - 11.50

RESERVATIONS ARE ESSENTIAL – IF YOU DO NOT HAVE A RESERVATION, PLEASE EXPECT LONGER FOOD WAIT TIMES

A discretionary service charge of 12.5% will be added to your bill. Gratuities are kindly appreciated & shared between the team. During busy periods, food can take up to 50 minutes. Please inform a team member if you have any allergies or dietary requirements. If you wish to view our allergens menu, please ask a team member.