

THE WILLIAM BRAY

3 - F R F

SMALL PLATES

- Marinated Nocella Olives** - 5
- Toasted khobez** with smoked beetroot hummus - 5.50
- Charred Padron peppers** with chilli salt - 6.50
- Smoked beetroot carpaccio** with blue cheese & balsamic - 7
- Salt & pepper squid** with daikon salad & sesame soy dip - 9
- Tempura prawns** with Szechuan sauce - 7
- Smoked sea trout** with pickled cucumber & squid ink tapioca - 8
- Crab arancini** with squid ink mayo - 7
- Pork belly bites** with sesame, soy & miso - 6.50
- BBQ beef burnt ends** with chilli mayo - 7.5

SHARING BOARDS

Baked camembert

Onion marmalade, crudités & toasted bread
(please allow time for baking) - 18

Ocean board

Tempura prawns, crab arancini, crispy squid, smoked sea trout, anchovies, mackerel pâté, fennel & samphire salad & flat bread - 28

Turkish-style chicken Shawarma

On a sourdough base with red onion, fresh chilli, mint yoghurt & chilli mayonnaise dressing - 18

SANDWICHES

Add a side of chips for £4

Smoked sea trout, cream cheese & dill

on a crusty white baguette with house salad - 8

Beetroot hummus & roasted Mediterranean veggies

on a crusty white baguette with house salad - 8

Roast beef, horseradish & rocket

on a crusty white baguette with house salad - 10

SALADS

Add a side of chips for £4

Smoked beetroot & quinoa salad

topped with caramelised goats cheese, balsamic glaze & toasted walnuts - 14

Asian daikon salad

with mixed leaves, fresh chilli, sesame & coriander, topped with a miso soy dressing - 14

Add crispy beef - 4

Add glazed tofu - 4

Soup of the day

with a side of toasted sourdough & butter - 7.50

SOURDOUGH PIZZA

Topped with a rocket & parmesan salad

Classic Margarita - fresh tomato, mozzarella & basil oil - 14

BBQ Beef - sweetcorn, roast peppers, mozzarella & BBQ sauce - 15

Meat Feast - Napoleon salami, prosciutto, chorizo & mozzarella - 15

Tutti funghi - garlic & thyme sautéed mushrooms, spinach & mozzarella - 14

Quattro Formaggio - goats cheese, Gorgonzola, mozzarella, parmesan & aged balsamic reduction - 15

MAIN COURSES

Roasted squash & red lentil dahl with basmati rice, toasted coconut, cashews, coriander, popadoms & chutney - 17

Beer battered Haddock served on a bed of pea puree with tartar sauce & chunky chips - 18

Pan roasted cod with roasted baby new potatoes, chorizo, samphire & pesto - 19

Hand pressed Bray burger topped with bacon, cheddar cheese & onion crisp, served with relish & chunky chips - 17

Upgrade to truffle mayo & parmesan topped chips + 1.50

8 hour in-house oak smoked short rib with house slaw & chips - 25

Surrey Farms fillet steak served with chunky chips & rocket & parmesan salad - 32

Add peppercorn sauce / Chimichurri / Garlic butter - 1.50

Upgrade to truffle mayo & parmesan topped chips + 1.50

FOR THE KIDS

Suitable for under 12's

Half-size pizza topped with tomato sauce & cheese - 8

Add salami - 1.50

Fish goujons served with chips & peas - 8

Beef burger served with chips & peas - 8

Add cheese - 1

Chicken nuggets served with chips & peas - 8

SIDES

House slaw - 3.50

Chunky chips - 4

Truffle mayo & parmesan topped chips - 5.50

Dressed garden salad - 3.50

Sautéed green beans with blue cheese - 4.50

Charred broccoli with chilli & garlic butter - 4.50

Grilled Hispi cabbage topped with chimichurri - 4.50