

MENU

APERITIFS

Albury spritz - *Albury Vermouth, Albury Estate sparkling wine, ice and orange* - 9.50
Classic negroni - *Dry gin, Campari, Vermouth, orange bitters* - 8.50
Gimlet - *gin, a spot of lime, soda* - 6.50

STARTERS

Marinated olives (v) - 3.75
Garlic herb flatbread (v) - 6
with either baba ganoush, red pepper dip or beetroot hummus
Cheesy garlic flatbread (v) - 6
Soup of the day served with bread and butter (v) - 6
Scallops, creamy white wine and crayfish gratin - 10
Crispy squid, chorizo, new potatoes, salsa verde - 8.50
Halloumi spring rolls, sweet chilli dipping sauce (v) - 7
Warm honey-caramelised goats' cheese salad, winter pear, prosciutto, toasted walnuts - 9
Chicken livers piri-piri, bread to mop! - 9
Venison paté, Arundel ale chutney - 8
Slowbraised featherblade of beef ravioli with a mushroom broth - 8

PIZZA *(served on organic vegan sourdough bases)*

Margarita with Galbani mozzarella (v) - 11
Prosciutto, rocket and parmesan - 12
Mushroom, olives and roast pepper with fresh baby spinach (v) - 12
Sriracha chicken and peppadews - 13
Anchovies, basil pesto and sundried tomato - 13

PLATTERS *(great for sharing - or to be enjoyed as a hearty main dish!)*

Bray platter (v) - 14
beet hummus, marinated courgette ribbons, mushroom and artichoke antipasti, red onion jam, roast butternut, grilled halloumi, red pepper dip, raw slaw, warm falafel, baba ganoush, flat bread
Seafood platter - 17.50
smoked salmon, anchovies, crab remoulade, grilled prawns, squid and chorizo, fish bites, taramasalata, flatbread
Bray Ploughmans - 15.50
prosciutto, venison paté, cornichons, brie, cheddar, chutney, piccalilli, flatbread
Whole baked camembert - 12
preserved figs, crudités, flatbread

MAINS

Fish pie, creamy cheese mash and winter greens - 13
Poke bowl (v) - 12
broccoli, edamame, mixed roots, roast squash, grilled peppers, avo, grains, warm falafel, beetroot hummous
Cod and chips, mushies and tartar sauce - 15.50
Oven-roasted Scottish maple salmon, fondant potatoes and winter ratatouille with beurre blanc - 18
Pan fried sea bream fillets, wild mushroom gnocchi - 17
Roast butternut risotto, toasted pine nuts, rocket, parmesan (v) - 13
Panfried chicken breast, creamy herbed potatoes, wild mushroom sauce, seasonal vegetables - 14
House made burger, caramelised onion, chips, raw slaw, bacon, cheese (cheddar, blue or brie) - 14
Portobello mushroom burger, halloumi, beetroot hummous, horseradish chutney, charcoal bun (v) - 14
Slow braised ox cheek pappardelle - 14
10oz pan-fried Ribeye steak, garlic butter chips, tomato, mushroom, house salad - 23
Slow cooked pork belly, mash, apple compote, black pudding croquettes, greens, mustard cider jus - 17

SIDES

Winter greens - 4
House salad of heritage tomatoes, red onion, Lilliput capers, radish, mixed leaves - 4
Herbed buttered new potatoes - 4
Cauliflower and broccoli cheese - 4.50
Sweet potato fries - 4.50
House chips - 4

THE
WILLIAM BRAY
— S H E R E —