

SUNDAY MENU

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 (v) - 9
Chicken livers piri-iri, bread to mop! - 9
Venison paté en croute, Arundel ale chutney - 8
Black pudding Scotch egg, lemon and pepper marmelade - 7
Slowbraised featherblade of beef ravioli with a mushroom broth - 8

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, red pepper dip, raw slaw, warm falafel, baba ganoush, bread
Seafood platter - 17.50
smoked salmon, anchovies, crab remoulade, grilled prawns, squid and chorizo, fish bites, taramasalata, bread
Bray Ploughmans - 15.50
prosciutto, venison paté, cornichons. brie, cheddar, chutney, piccalilli, bread
Whole baked camembert - 12
preserved figs, crudités, bread

MAINS *(roasts served from 12 noon until we run out!)*

Roast sirloin of Surrey beef - 17
Roast leg of lamb - 16
Duo of roast Surrey beef and lamb - 16.50
Roast supreme of cornfed chicken - 14
Slow cooked pork belly, crackling straws and roast apple compote - 16
Vegetarian roast - ask your server about this week's veggie roast - 14
all served with chantenay carrots, honeyed parsnips, roasties, greens, homemade Yorkies and proper gravy
add cauliflower and broccoli cheese - 4.50

Fish pie, creamy cheese mash and winter greens - 13
Cod and chips, mushies and tartar sauce - 15.50
Honeyed five-spice roast salmon, steamed herb new potatoes, confit lemon, winter greens - 18
Pan fried sea bream fillets, wild mushroom gnocchi - 17
Roast butternut risotto, toasted pine nuts, rocket, parmesan (v) - 13
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

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 —