

THE WILLIAM BRAY

S H E R E

FOR THE TABLE

Marinated olives (ve) - 4.75
Lebanese khobez bread (ve) - with hummus - 7

STARTERS

Soup of the day, croutons and sourdough (v) - 6.50
Roasted gobi cauliflower salad, spinach, red onion, coconut and coriander dressing – 7/14
Chicken and foie gras parfait, red onion jam, celeriac remoulade, pickled mushrooms - 9
Salt and pepper squid, soy & sesame dressing, coriander, chilli - 9
Pan fried scallops, pea purée and chorizo - 12
In-house oak smoked salmon, beetroot, pickled cucumber - 9

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

Baked camembert - *red onion jam, rustic bread (v)* - 13
Mezze - *hummus, babaganoush, roasted peppers, olives, Lebanese khobez bread (ve)* - 13

PIZZA ** *(organic vegan sourdough bases, all topped with rocket and parmesan)*

Classic Margharita (v) - *tomato, mozzarella, basil* - 12
Tutti funghi (v) - *garlic and thyme sautéed mushrooms and spinach, topped with aged parmesan* - 13
BBQ pulled pork - *sweetcorn, roasted red peppers and a drizzle of homemade BBQ sauce* - 14
Formaggio di Cabra (v) - *goats' cheese, onion jam and aged balsamic reduction* - 13
Meat Feast - *Napoleton salami, prosciutto, chorizo, tomato sauce and mozzarella* - 14

MAINS

Potato gnocchi, roasted red peppers, heritage tomatoes, vegan pesto, rocket (ve) - 15
Lentil and coriander burger, cumin, paprika, house relish, chips (v) - 15
Bray burger, bacon, blue cheese or cheddar, house relish, chips - 15
Tuna niçoise, mixed leaves, olives, red onion, new potatoes and boiled egg - 18
Panfried seabass, chorizo, roasted potatoes, samphire, wild garlic pesto - 18
Roast halibut, wild mushroom purée, baby potatoes, spring greens, fennel pollen hollandaise - 24
Beer battered market fish of the day, mushy peas, tartar sauce - 15.50
Octopus and squid ink risotto, tomato concasse, paprika aioli and dill - 18
Pan fried ribeye steak, watercress, chips, garlic butter - 24
Roast chicken breast, lardons, wilted spinach, puy lentils - 16

SIDES

Buttered beans - 4 | Charred tenderstem broccoli - 4
House chips - 4 | Herbed new potatoes - 4
Truffle and parmesan topped chips - 6
House salad (v) - *heritage tomatoes, red onion, Lilliput capers, radish, mixed leaves* – 5

FROM THE DESSERT TABLE

Dark chocolate orange mousse, white chocolate fudge - 7
Blueberry cheesecake - 7
Double espresso tiramisu, Kahlua - 7
Double chocolate brownie, pouring cream - *without gluten* - 6.50
Hackney Gelato tub 135ml - *pistachio gelato, vegan dark chocolate sorbetto or raspberry sorbetto* – 4.50
Norbury Blue, Dirty Vicar, Wookey Hole, quince jelly, grapes, crackers - 9
Cake of the day, pouring cream - 6.50