

THE
WILLIAM BRAY
— S H E R E —

FOR THE TABLE

Marinated olives (ve) - 4.75
Lebanese schaeffer bread (ve) hummus – 7

STARTERS

Soup of the day, served with sourdough (v) - 6.50
Roast gobi cauliflower salad, spinach, red onion, cucumber, coconut & coriander dressing - 10
Salt and pepper squid, soy & sesame dressing, coriander, chilli - 9
Braised pork bon bons, burnt apple puree, celeriac remoulade - 9
Cured & smoked salmon, beetroot, pickled cucumber, squid ink tapioca - 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 schaeffer bread (ve) - 13

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

Roast sirloin of Surrey beef – 17
Roast pork belly - 15
Confit duck leg - 15
all served with carrots, parsnips, roasties, homemade Yorkies and proper gravy

Vegetarian roast - vegetables, roasties, homemade Yorkie, veggie gravy - 14

Hand pressed Bray burger, house relish, chips - 15
Chickpea & coriander burger, cumin, paprika, house relish & chips (v) - 15
Braised shin of beef, horseradish mash, confit shallot, watercress - 19
Panfried seabass, chorizo roasted potatoes, spinach, wild garlic pesto - 18
Beer battered haddock and chips, mushy peas, tartar sauce - 15.50
Spring green risotto, garden peas, leeks, spring onion (ve) - 14
Pan fried ribeye steak, watercress, chips, garlic butter - 24

SIDES

Buttered beans | House chips | Herbed new potatoes - 4
House salad (v) - *heritage tomatoes, red onion, Lilliput capers, radish, mixed leaves* - 5

DESSERTS

The Bray Mess - 7
Dark chocolate orange mousse, white chocolate fudge - 7
Lemon tart, fresh raspberries - 7
Double espresso tiramisu, Kahlúa - 7
Norbury Blue, Rosary Ash, Wigmore, quince jelly, crackers - 9 *