

# GREYS

## SUNDAY CARVERY

### STARTERS

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**SOUP OF THE DAY (GF\*)**  
with fresh bread

**PORK CROQUETTES**  
with sultana puree, caramelized apple and a celery salad

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### MAINS

**TRADITIONAL ROAST AGED BEEF**  
with roast potatoes, thyme Yorkshire pudding, mustard cabbage, glazed carrots and pan gravy

**SLOW COOKED MIDDLE WHITE PORK**  
with crisp crackling, mustard-braised cabbage, apple compote, roast potatoes, glazed carrots and a rich pork jus

**ROASTED CAULIFLOWER (V)(Veg)**  
with burnt onion, parsley oil and malted root vegetables

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### DESSERT

**VANILLA ICE CREAM (Veg)**  
with chocolate sauce

**APPLE CRUMBLE (Veg)**  
with custard

**STICKY TOFFEE PUDDING (Veg)**  
with a rich caramel sauce

### ADULTS

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<b>MAINS</b>	£19.95
<b>TWO COURSES</b>	£21.95
<b>THREE COURSES</b>	£26.00

### UNDER 12'S

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<b>ONE COURSE</b>	£9.95
<b>TWO COURSES</b>	£13.95
<b>THREE COURSES</b>	£16.95

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**Note:** All food is prepared in a kitchen where nuts, gluten and other allergens are present and prepared. Please inform us if you have a specific allergy or dietary requirement. Full allergen information is available upon request. Our menu descriptions do not include all ingredients.

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