

GRAFTON HOUSE

"Grafton House believes that the better your ingredients are the less you need to do with them. Whether a juicy steak, a beautiful fresh fish or a fillet of corn-fed free range chicken, the best ingredients benefit from simple treatment. That's why we believe that all our organic meat and fresh fish should be cooked on a grill. At the same time, not forgetting that a well prepared sauce can bring out qualities that otherwise may lie dormant. We also believe in home grown produce and so all our organic meat and fresh fish will be bought from the farmers and fish mongers of Great Britain"

BREAD & OLIVES

Daily selection of Flour Station breads

served with English farmhouse butter OR balsamic vinegar and Cold pressed extra virgin oil

2.50

Selection of marinated mixed olives

2.50

OYSTERS

Colchester oysters

served with champagne and shallot vinaigrette

1

3

6

9

Rock

1.00

2.75

5.00

7.50

Native

1.50

4.00

7.25

11.00

STARTERS

Chilli salt squid with citrus dipping sauce

4.50

Grafton House shellfish and chorizo soup with saffron mayonnaise

3.75

Roasted baby beets, goats cheese and 'secretts farm' leaf salad

4.00

Morecambe Bay potted shrimps served with crusty farmhouse bread

5.00

Carpaccio of Herefordshire beef fillet with Parmesan, horseradish and rocket salad

7.50

Hand cut oak smoked salmon, dill and fresh lemon served with organic rye

6.00

Grafton House classic corn-fed free range chicken ceasar salad

5.50

Scottish Loch mussels in white wine, cream and garlic

4.50

Fresh langoustine served warm with home-made mayonnaise

8.00

MAINS

LINGUINE PASTA & RISOTTO All pasta is made daily on premises and available as a starter option

English wild mushroom with truffle oil, fresh basil and home made pesto linguine

6.00 / 8.50

King prawn, smoked chilli, fresh Isle of Wight tomatoes and herb linguine

6.00 / 8.50

Pan roasted golden beetroot with West Sussex goats cheese risotto

6.00 / 8.50

Maple glazed pumpkin with walnut, sage, mustard, fruit and truffle oil risotto

6.00 / 8.50

FISH

Fillet of Cornish sea bass with shrimps, capers lemon and thyme

9.00

Seared blue fin tuna steak with orange, tomato, mint, olive oil and coriander seeds

9.00

Scottish salmon with champagne and sorrell sauce

9.00

Whole or half lobster with lemon and garlic butter

18.00 / 9.50

Whole crab with chilli salt, lime and coriander

12.00

GRAFTON HOUSE SEAFOOD TRAY for two people

Half lobster, king prawns, fresh tuna, sea bass, salmon, mussels served with hand cut chips and garlic mayonnaise

40.00

MEAT

150 days grain fed, 28 days Dry aged

T-Bone steak 500g

14.50

Fillet steak 220g

12.00

Sirloin 220g

10.00

Rump 220g

10.00

Leg of lamb fire grilled and stuffed with rosemary

10.00

Flame grilled poussin with lemon & herb or Peri-Peri

10.00

Corn-fed free range grilled chicken breast with fennel seed lemon and thyme

10.00

SAUCES

Fresh black crushed pepper

12.00

Home made Bearnaise

10.00

Wild English mushroom

10.00

Red wine and shallot

10.00

SIDE DISHES

All 2.50

Hand-cut chips

Cream potato mash

Gratin Dauphinoise

Cracked new potatoes

Butter baby carrots

Seasonal vegetables

Runner beans & shallots

Tossed broccoli & brussel tops