

25% OFF!
Between 5-6pm
7 days a week
Choose any dish from-
Greg Fix or Burgers

THE GREGORY

at HARLAXTON

GREG FIX

Beer battered haddock- cooked in beef dripping, hand cut chips, mushy peas, tartar sauce £14.50

David Cox of Stathern sausages- mashed potato, braised red cabbage, onion gravy £13.50

Gregory Salad- char grilled chicken, bacon, sautéed potatoes, mixed leaf salad, poached egg, hollandaise £13.75

Sue's beef & Stilton pie, served with your choice of mash or beef dripping chunky chips, braised red cabbage £15.95

Quorn 'chicken' & leek pie (ve*) – our own dairy free pastry, your choice of rapeseed oil mash or frites, braised red cabbage £13.50

Salmon Tagliatelle- smoked salmon, Mediterranean vegetables & basil cream tagliatelle £13.95

Moroccan spiced cous cous (ve)- with almonds, sultanas, apricots, raisins, pickled fennel, confit tomatoes, crispy tofu £12.50

BURGERS & GRILL

Greg burger- melted Stilton, red onion marmalade, bacon in a toasted bun with gem lettuce, tomato, beef dripping chunky chips, our own burger sauce £15.50

Spicy chicken burger- Spicy breaded chicken burger, Monterey jack cheese, in a toasted bun with gem lettuce, red onion beef dripping chunky chips, homemade tomato & onion chutney £14.50

Chickpea, lime, chilli & lemongrass burger (ve*) – halloumi in a toasted bun with gem lettuce & tomato, fries & homemade tomato & onion chutney £13.50

10oz Gammon steak, double egg & beef dripping chunky chips, garden peas £13.95

(Add pineapple 50p)

8oz Flat Iron Steak £17.50

9oz Rib eye steak £24.50

7oz Fillet steak £29.95

Served with beef dripping chunky chips, home dried tomato, field mushroom, rocket

SAUCES

Peppercorn £3.75

Blue cheese £3.75

Béarnaise £3.50

Garlic butter £2

SIDES

Homemade coleslaw £2.50

Tomato & onion salad £2.50

Beef dripping chunky chips £3.95

Add truffle mayo for £1.50

Frites £3.50

Seasonal vegetables £3.95

Braised red cabbage, roast carrots & parsnips,

Kale

EXTRAS

Battered pickled onion rings £3.95

Garlic ciabatta £3.50

Add cheese 50p

Halloumi fries £5.50

Tempura prawns, sweet chilli sauce £7.95

Please turn over for our chef's specials & desserts!

Coming up:

Book now for The Best of British- Saturday 4th June

We're celebrating the Queens Jubilee with our British tasting menu

£39 per person 5 course menu including arrival drink & canapes

Arrive between 6:30-7pm to be served from 7:30pm. Booking essential.

In line with current legislation, we operate an 'allergens hero' system. Please speak with a member of the team to discuss any special dietary requirements or allergies and they would be happy to guide you through the menu. Please note that to qualify for the early dining promotion, orders must be placed by no later than 5:55pm, we may limit the number of tables at this time to accommodate this.

STARTERS

Selection of chefs homemade breads- served warm with homemade flavoured butters £3.50 per person

Parma ham & pickled melon (gf*) – baby gem salad, honey & mustard dressing £7.50

Braised lamb & Earl Grey apricot terrine (gf)– celeriac remoulade £8.25

Curried smoked haddock & pea risotto (gf) – poached egg £8.50

Fritto Misto (gf) – battered whitebait, squid & cod, saffron aioli £9.50

Tempura vegetables (ve) (gf)– sweet chilli sauce & peanut satay £7.25

Goats cheese & red pepper samosa (v) – romesco sauce £7.50

MAINS

8oz Peri Peri spiced lamb leg steak (gf) – pesto Mediterranean vegetables, chilli frites, kohlrabi slaw £19.50

Pan fried breast of chicken (gf*)- patatas bravas, spinach, olive & chorizo salsa £17.95

Salmon lattice– new potatoes, tender stem broccoli, hollandaise £17.50

Butternut squash, spinach, apricot & potato curry (gf) (ve) - basmati rice, popadom & crispy onions £15.50

PUDDINGS

Sticky toffee pudding- butterscotch sauce, vanilla ice cream £6.95

Banoffee pie- biscuit base, caramel, banana & rum chantilly £6.95

Blueberry & lemon muffin – blackcurrant & clotted cream ice cream £6.50

Triple chocolate brownie – honeycomb ice cream £6.50

Chilled orange & vanilla rice pudding – glazed oranges, vanilla ice cream £6.50

Homemade doughnuts (gf)- chocolate sauce £6.25

SELECTION OF ICE CREAMS AND SORBETS

Ice Creams; vanilla, strawberry, chocolate, honeycomb, rum & raisin

Sorbets; raspberry, gin & lemon, passion fruit

2 scoops £4.75

3 scoops £5.75

SELECTION OF ENGLISH CHEESES

Colston Basset Stilton

Cornish Yarg

Somerset Brie

Served with a selection of crackers, fruit & homemade chutney

2 cheese £7.75

3 cheese £9.50

TEA & ILLY COFFEE

Espresso	£2.35
Americano	£2.35
Cappuccino	£2.85
Double Espresso	£2.85
Macchiato	£2.35
Caffe Latte	£2.85
Hot Chocolate	£2.90
Caffe Mocha	£3.20
Liqueur Coffee	£5.95
(Irish whiskey, brandy, tia maria, Cointreau)	
Vintage Teas	£2.00
(please ask to see the tea menu)	

COGNACS

Martell VS	£2.70
Hennessy VS	£3.30
Remy Martin VSOP	£4.50
Remy Martin XO	£16.50

ARMAGNACS

Janneau VSOP	£4.90
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25ml

PORTS

Barros...	
Ruby	£3
LBV	£3.95
1996 Colheita	£8.85

50ml

PUDDING WINES

Chateau de jude, Cadillac, France	
	£6 Glass/ £20 Bottle
Elysium Black Muscat, Quady Winery	
	£19.95 Bottle