

# THE GREGORY ARMS

DINING & ROOMS

## DINNER MENU

**25% OFF!**

Between 5-6pm

7 days a week

Choose any dish from -  
Greg Fix or Burgers

### GREG FIX

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

**Owen Taylor's Lincolnshire sausages** - mashed potato, braised red cabbage, onion gravy £13.50

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

**Sue's steak & stilton pie**, served with your choice of mash or frites, braised red cabbage £15.95

**Salmon Tagliatelle**- smoked salmon, spinach & pine nut, lemon cream tagliatelle £13.95

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

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

### BURGERS & GRILL

**Greg burger(gf\*)**- melted Stilton, red onion marmalade, bacon in a toasted bun with gem lettuce, tomato, frites, our own burger sauce £15.50

**Spicy chicken burger**- Spicy breaded chicken burger, Monterey jack, in a toasted bun with gem lettuce, red onion, frites, 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 (gf\*)**, double egg & frites, garden peas £13.95

(Add pineapple 50p)

**8oz Flat Iron Steak (gf\*)** £17.50

**9oz Rib eye steak (gf\*)** £24.50

**7oz Fillet steak (gf\*)** £29.95

*Served with hand cut 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, roasted carrot & parsnip & 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 Valentine's Day!***

*Our Valentine's Day menu will be available on Friday 10<sup>th</sup>, Saturday 11<sup>th</sup>, Monday 13<sup>th</sup> and Tuesday 14<sup>th</sup> February.*

*Please ask a member of staff for more information.*

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 £3.95 per person  
**Ham hock terrine (gf\*)** – cranberry & apricot chutney, baby apples, toasted sourdough £7.95  
**Chicken tikka skewers (gf)** – curried mayonnaise £7.50  
**Smoked salmon, prawn & caper terrine**– caper salsa verde £7.95  
**Crispy calamari (gf\*)** – saffron pickled fennel, charcoal aioli £7.75  
**Tempura vegetables (ve) (gf)**– sweet chilli sauce & peanut satay £7.25  
**Colston Bassett stilton & walnut ballotine (v) (gf\*)** – red wine poached baby pears, date crouton £7.75

## MAINS

- Roast rump of lamb (gf)**- pesto crushed new potatoes, green beans, rosemary jus £23.50  
**Slow roasted belly of pork (gf)** – pancetta mash, braised red cabbage, jus £21.50  
**Pan fried fillet of sea bream** - new potatoes, samphire, sauce vierge £15.95  
**Butternut squash, spinach & potato curry (gf) (ve)** – basmati rice, poppadom, crispy onions £15.50

## PUDDINGS

- Sticky toffee pudding-** toffee sauce, vanilla ice cream £6.95  
**Warm chocolate brownie-** rum & raisin ice cream £6.95  
**Chilled lemongrass & ginger rice pudding** – mango sorbet £6.95  
**Chocolate toffee tart** – chocolate chip cookie base, salted caramel ice cream £6.95  
**Black cherry bakewell tart**– pistachio ice cream £7.25  
**Homemade doughnuts (gf) (ve\*)** - chocolate sauce £6.50

## SELECTION OF ICE CREAMS AND SORBETS

- Ice Creams;** vanilla (ve\*), strawberry, chocolate (ve\*), salted caramel, rum & raisin  
**Sorbets;** raspberry, mango, gin & lemon  
2 scoops £4.75                      3 scoops £5.75

## SELECTION OF ENGLISH CHEESES

- |   |                     |                      |
|---|---------------------|----------------------|
| <b>Colston Bassett Stilton</b>                                | <b>Cornish Yarg</b> | <b>Somerset Brie</b> |
| 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
Courvoisier XO	£14.30

## 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 juge, Cadillac, France	£6
Glass/ £20 Bottle Elysium Black Muscat,	
Quady Winery	
£19.95 Bottle	