

Coming up:  
Now taking bookings for  
Best of British night

Saturday 4<sup>th</sup> June

# THE GREGORY

at HARLAXTON

## LUNCH MENU

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

**Lincolnshire 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, frites & 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*

## HOT SANDWICHES

*Served in a ciabatta with frites (v) or beef dripping chunky chips & coleslaw*

**Roast beef & stilton**- rocket £9

**Bacon, brie & cranberry sauce**- rocket £7.95

**Proper fish finger sandwich**- gem lettuce, homemade tartar sauce £9.50

**Croque Monsieur**- ham hock in bechamel sauce £7.95

**Goats cheese & red onion (v)** £7.75

## 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

## 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!**

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



**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 (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

**Homemade doughnuts (gf)**- chocolate sauce £6.25

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

## SELECTION OF ICE CREAMS AND SORBETS

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

**Sorbets**; raspberry, passionfruit, gin & lemon

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 £7.95

3 cheese £9.50

## TEA & ILLY COFFEE

Espresso	£2.35
Americano	£2.35
Cappuccino	£2.85
Double Espresso	£2.85
Macchiato	£2.35
Ristretto	£2.35
Caffe Latte	£2.85
Hot Chocolate	£2.90
Caffe Mocha	£3.20
Liqueur Coffee	£5.95
Vintage Teas	£1.85

## 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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## PORT

Ruby	£3
LBV	£3.90
1996 Colheita	£8.85

50ml

## PUDDING WINES

Chateau de jude, Cadillac, France

£6 Glass/ £20 Bottle

Elysium Black Muscat, Quady Winery

(Irish whiskey, brandy, tia maria, Cointreau)