

Coming up:
Now taking bookings for
Texas BBQ night

Friday 5th August

THE GREGORY

at HARLAXTON

LUNCH MENU

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 frites, 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, frites, 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 frites, 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 & frites, 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) & coleslaw

Roast beef & stilton- rocket £9

Bacon, brie & cranberry sauce- rocket £7.95

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

Chicken tikka, gem lettuce, mayonnaise £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 dinning 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

Bresola (gf*) – celeriac remoulade, truffle, parmesan & rocket £7.50

Chicken tikka skewers (gf)– curried mayonnaise £7.50

Salmon, spinach & fennel croquettes (gf) – saffron aioli £7.50

Mackerel paté (gf*) – carrot, orange & shallot pickled salad, toasted sourdough £7.25

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

MAINS

Tastes of Lamb (gf) – ½ Barnsley chop, ballotine of braised lamb shoulder & spring garlic jus, rosemary mash, green beans £21.50

Pan fried breast of chicken (gf*)- pesto crushed potatoes, chorizo ragu £17.95

Salmon lattice – new potatoes, samphire, watercress cream £17.50

Malay vegetable korma (ve) – basmati rice, onion bhaji £15.50

PUDDINGS

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

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

Strawberry & summer berry trifle – elderflower Chantilly 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) (ve*) - chocolate sauce £6.25

SELECTION OF ICE CREAMS AND SORBETS

Ice Creams; vanilla, strawberry, chocolate, honeycomb

Sorbets; raspberry, mango, 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

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| 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 |
| (Irish whiskey, brandy, tia maria, Cointreau) | |
| Vintage Teas | £1.85 |

COGNACS

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| Martell VS | £2.70 |
| Hennessy VS | £3.30 |
| Remy Martin VSOP | £4.50 |
| Remy Martin XO | £16.50 |
| Courvoisier XO | £14.30 |

ARMAGNACS

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| Janneau VSOP | £4.90 |
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PORT

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| Ruby | £3 |
| LBV | £3.90 |
| 1996 Colheita | £8.85 |
| | 50ml |

PUDDING WINES

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