

Coming up:
Friday 3rd September
French Night
5 Course menu of classic French
dishes
£38.95 per person
Wine pairings available £12pp

THE GREGORY

at HARLAXTON

LUNCH MENU

Beer battered haddock- cooked in beef dripping, hand cut chips, mushy peas, tartar sauce £13.95

David Cox of Stathern sausages- mashed potato, braised red cabbage, onion gravy £12.95

Gregory Salad- char grilled chicken, bacon, sautéed potatoes, mixed leaf salad, poached egg, hollandaise £13

Sue's beef & Stilton pie, served with your choice of mash or beef dripping chunky chips, braised red cabbage £14.50

Quorn 'chicken' & leek (ve*) – our own dairy free pastry, your choice of rapeseed oil mash or frites, braised red cabbage £13

Salmon Tagliatelle- Smoked salmon, sun dried tomatoes, olives, pesto cream sauce £13.50

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 £14.50

Spicy chicken burger- Spicy breaded chicken burger, Monterey jack cheese, in a toasted bun with gem lettuce, red onion & avocado, beef dripping chunky chips, homemade tomato & onion chutney £13.50

Chickpea, lime, chilli & lemongrass burger (ve*) – halloumi in a toasted bun with gem lettuce & tomato, frites & homemade tomato & onion chutney £12.50

10oz Gammon steak, double egg & beef dripping chunky chips, garden peas £12.95

(Add pineapple 50p)

8oz Flat Iron Steak £17.50

9oz Rib eye steak £22.95

7oz Fillet steak £28.50

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

HOT SANDWICHES

Served in a ciabatta with frites or beef dripping chunky chips & coleslaw

Roast beef & stilton, rocket £8.50

Bacon, brie & cranberry, rocket £7.50

All day breakfast- David Cox's sausage, smoked bacon, black pudding, fried egg, mushroom & grilled tomato £9.50

Proper fish finger sandwich- gem lettuce, homemade tartar sauce £9

Chicken Caesar, gem lettuce £7.95

Goats cheese & red onion (v) rocket £7.25

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 £3.50

Add truffle mayo for £1

Frites £3

Seasonal vegetables £3.50

*Braised red cabbage, roast carrots & parsnips,
spring greens*

EXTRAS

Battered pickled onion rings £3.95

Garlic ciabatta £3.50

Add cheese 50p

Halloumi fries £4.95

Tempura prawns, sweet chilli sauce £7.95

Boston baked beans with bacon £2.50

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

BBQ brisket spring roll – sweet corn tzatziki £8.25

Pork & leek terrine- camomile apricots, rosemary croutons £6.95

Seafood arancini- mussels, cockles & saffron risotto balls, red pepper compote £8

Crispy calamari- confit orange tomatoes, pickled fennel, charcoal aioli £7.50

Basil pesto marinated mozzarella salad (v)- artichoke, pickled fennel, sun dried tomato £7.95
(fried tofu for a vegan alternative)

MAINS

Pan fried duck breast- Confit duck leg, Singapore noodles, bok choy, hoi sin sauce £19.50

Roast breast of chicken- sun blushed tomato patatas bravas, spinach, chorizo salsa £16.50

Pan fried fillet of sea trout- new potatoes, tender stem broccoli, hollandaise £15.95

Baked courgette (v)- stuffed with butterbean, butternut squash, spinach & walnut, new potatoes, chive cream sauce £13.95

PUDDINGS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £6.50

Chocolate & toffee tart, cookie dough biscuit base, salted caramel ice cream £6.50

Toasted marshmallow, pineapple carpaccio, chilli salsa, passion fruit sorbet (gf) £6.50

Vanilla crème brûlée- strawberry sorbet (gf*) £6.50

Homemade doughnuts- chocolate sauce (gf) £6.25

Apple, orange & black berry fruit pastel jelly- homemade shortbread, raspberry ripple ice cream (gf*) £6.50

SELECTION OF ICE CREAMS AND SORBETS

Ice Creams; vanilla, strawberry, chocolate, salted caramel

Sorbets; raspberry, passionfruit, gin & lemon

2 scoops £4.50

3 scoops £5.50

SELECTION OF ENGLISH CHEESES

Colston Basset Stilton

Cornish Yarg

Somerset Brie

Served with a selection of crackers, fruit & homemade chutney

2 cheese £6.50

3 cheese £8.50

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

(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...	£3
Ruby	£3.90
LBV	£8.85
1996 Colheita	£8.85

50ml

PUDDING WINES

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