

THE GREGORY

at HARLAXTON

STARTERS

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

GREG FIX

- Gregory Salad**- char grilled chicken, bacon, sautéed potatoes, mixed leaf salad, poached egg, hollandaise £13.75
Lincolnshire sausages- mashed potatoes, braised red cabbage, onion gravy £13.50
Salmon Tagliatelle- smoked salmon, Mediterranean vegetables & basil cream tagliatelle £13.95
Moroccan spiced cous cous (ve)- almonds, sultanas, apricots, raisins, pickled fennel, tomato, 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
Chickpea, lime, chilli & lemongrass burger (ve*) -halloumi in a toasted bun with gem lettuce & tomato, frites & homemade tomato & onion chutney (v) £13.50
10oz Gammon steak, double egg & chunky chips, garden peas £13.95
(Add pineapple 50p)
8oz Flat Iron Steak £17.50 **9oz Rib eye steak** £24.50
Served with beef dripping chunky chips, home dried tomato, field mushroom, rocket

SAUCES

- Peppercorn £3.75
Blue cheese £3.75
Garlic butter £2

SIDES

- Tomato & onion salad £2.50
Beef dripping chunky chips £3.95
Frites £3.50
Seasonal vegetables £3.95
*Braised red cabbage, roast carrots & parsnips,
buttered kale*

EXTRAS

- Battered pickled onion rings £3.95
Tempura prawns, sweet chilli dip £7.95
Halloumi fries £5.50

PLEASE TURN OVER FOR OUR TRADITIONAL SUNDAY LUNCH SET MENU & 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.

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SUNDAY LUNCH SET MENU

Two Courses - £18.50 Three Courses - £24

Children's Two Course £9.95

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

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

Crab croquette bites- romesco sauce

Roasted Mediterranean vegetable tart (v)– pesto, feta cheese

Roast Sirloin of Derbyshire beef (Supplement £2) (gf*)

Roast breast of chicken- sage, onion & pork stuffing (gf*)

Slow roasted belly of pork- homemade apple sauce (gf*)

Homemade nut roast (v)- roast potatoes (gf*)

Served with Yorkshire pudding, beef dripping roast potatoes, roasted carrots & parsnips, braised red cabbage, cauliflower cheese & gravy

Sticky toffee pudding – butterscotch sauce, vanilla ice cream

Triple chocolate brownie – pistachio ice cream

Lemon meringue tart – raspberry sorbet (gf)

Passionfruit panna cotta – white chocolate shortbread, mango sorbet (gf)

PUDDINGS

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

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

Triple chocolate brownie- pistachio ice cream £6.50

Chilled vanilla rice pudding – glazed oranges, vanilla ice cream (gf) £6.95

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

SELECTION OF ICE CREAMS AND SORBETS

Ice Creams; vanilla, strawberry, chocolate, honeycomb

Sorbets; raspberry, passion fruit, 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 £7.75

3 cheese £9.50

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