

# Grafton house

## La carte

### To Start

Rock oysters with shallot and red wine vinegar 3 for £4.50, 6 for £9.00, and 9 for £13.50

French onion soup with cheese and toast £6.00

Ham hock terrine with plum chutney and toast £7.00

Rabbit and tarragon terrine with plum chutney and toast £8.00

Roasted scallops with white bean cassoulet, Alsace bacon and bacon foam £10.00

Parfait of foie gras and chicken liver with red onion jam and toasted brioche £8.00

### Mains

Cauliflower risotto with parmesan tuile £7.00/£13.50

Roasted monkfish with crushed potatoes, leek & truffle puree and red wine jus £18.00

Ballotine of pigeon, stuffed with pork, braised red cabbage, pomme dauphine, parsnip puree £15.00

Homemade parpadelle with beetroot, goat cheese and toasted pine nuts £7/13.50

Pan fried salmon fillet with braised salsify, sorrel puree and smoked salmon Scotch egg £14.50

Braised rabbit leg with black olive mash, carrots, fondante shallots and tarragon jus £14.00

### Angus beef

*Served with a choice of green peppercorn sauce, red wine jus or béarnaise*

9oz rib of beef on the bone £18.00

9oz rib eye steak £18.00

9oz sirloin steak £19.00

### Sides (£3 each)

Hand cut chips

Steamed broccoli

Mange tout

Green beans

Braised red cabbage