

GRAFTON HOUSE
Grill, Bar and Garden
A La Carte Menu

A selection of bread with olives & butter	£2.50
Whitstable rock oysters grilled or natural with shallots and red wine vinegar	£1.75 each

Starters

Jerusalem Artichoke soup with truffles	£6.00
Golden cross goat's cheese & beetroot salad with hazelnuts, lemon oil & fire crest	£7.50
Organic salmon poached & smoked salmon with pickled cucumber, dill & radish	£8.50
Sautéed frogs legs with garlic & parsley on brioche	£8.00
Wild hare & pork terrine with apple compote, grilled toast & mixed leaves	£8.00

Mains

Gnocchi with spiced chorizo, mussels, crab & parsley	£7/13
Roast girolles with creamy golden polenta, parmesan, poached duck's egg & rocket	£9.50
Broad beans, green pea & mint risotto with mascarpone, parmesan & affilla crest	£7/12.50
Raw scallops & oysters salad with fennel, apple, celery, onion, cucumber & dill	£14.50
Wild rabbit & chicken cannelloni with spring greens sweet potato puree & Parma ham	£15.00
Roasted Atlantic cod with oxtail, truffled mash, grilled green beans & red wine jus	£14.50

From the grill

Scottish long horn sirloin steak	£18.00
Old spot pork belly	£14.00

All dishes from the grill come with hand cut chips, béarnaise sauce & a red wine jus

Sides

Mash potatoes	All £3.00
Mixed leaves salad	
Green beans	
Purple sprouting broccoli	
Triple cooked chips	
Rocket and parmesan	

Our food contains no gm products and is sourced as locally and seasonally as possible.
A 12.5% discretionary service charge will be added to your bill