

# GRAFTON HOUSE

GRILL, BAR & GARDEN  
*A La Carte Menu*

14 May 2009

## Starters

|  |         |
|--|---------|
| Cuan Irish rock oysters <i>with a shallot and red wine vinaigrette and fresh lemon</i>           | £1.50ea |
| English Enoki mushroom and spring onion shortcrust tart <i>with mixed leaf garnish</i>           | £6.50   |
| Grilled Shetland scallop and pancetta mignon <i>on new season asparagus and watercress salad</i> | £8.50   |
| Scottish Fillet Carpaccio <i>with parmesan , rocket salad and aged balsamic reduction</i>        | £8.00   |
| Sesame brushed seared yellow fin tuna <i>on a rocket salad with red pepper aioli</i>             | £7.50   |
| Pan fried wood pigeon breast <i>with wild mushroom and truffle oil risotto</i>                   | £6.50   |

## Pastas and Salads

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|--|----------|
| Grilled haloumi and blood orange salad <i>with rocket and mint</i>                       | £6/10.50 |
| Spinach, semi dried figs and mascarpone salad <i>with red pepper and balsamic coulis</i> | £6/10.50 |
| Asparagus, broad bean and fresh mint risotto <i>with chive crème fraiche</i>             | £6/10.50 |
| Hand picked white crab meat <i>with chilli, garlic and cherry tomato tagliatelle</i>     | £8/13.00 |

## From The Grill

|   |        |
|---|--------|
| Cornfed chicken ballottine <i>with shitake and bacon duxelle, sautéed spring onion and mash</i> | £13.50 |
| Grilled lamb fillet marinated in chefs spice blend <i>with vegetable and lemon couscous</i>     | £17.50 |
| 21 day aged Scottish ribeye 8oz <i>with hand cut Maris Piper chips and vine-ripened tomato</i>  | £16.50 |
| Barbary duck breast <i>with sautéed kale and crushed baked new potatoes</i>                     | £14.50 |
| Slow roasted pork belly <i>with confit red cabbage, mash and spicy pineapple jam</i>            | £14.00 |
| 21 day aged English fillet 7oz <i>with spinach cream and duchess potatoes</i>                   | £24.50 |

## Fish

|   |        |
|---|--------|
| Pan fried wild Salmon cutlet <i>with salsa Verde and steamed jersey royal new potatoes</i>  | £14.00 |
| Hot garlic king prawns <i>served with fragrant jasmine rice</i>                             | £16.00 |
| Crisp battered cod fillet <i>with hand cut chips, mushy peas and homemade tartare sauce</i> | £13.00 |
| Roast whole roast baby Seabass <i>with aromatic herbs, lemon zest and a salt crust</i>      | £21.00 |

## Sides

All £3.00

Hand Cut Chips, Mash Potato, Mixed Seasonal Vegetables, Rocket and Parmesan Salad, Mixed Leaf Salad, Dauphinoise Potato, Buttered Jersey Royal New Potatoes

Our food contains no GM products and we source as locally and seasonally as possible.  
All care is taken , however fish may contain bones (and the whole seabass definitely does)  
A discretionary 12.5% service charge will be added to your bill

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