

GRAFTON HOUSE

Brunch Menu

Starters

Whitstable rock oysters grilled or natural with shallots and red wine vinegar	£1.75
Jerusalem Artichoke soup with truffles	£6.50
Wild hare & pork terrine with apple compote, grilled toast & mixed leaves	£8.00
Organic salmon poached & smoked salmon with pickled cucumber, dill & radish	£8.50
Charcuterie tasting platter with bread	£10.50
Wealeway cheese and beetroot salad with pine nuts and lemon oil	£8.00

Mains

Broad beans, green pea & mint risotto with mascarpone, parmesan & affilla crest	£7/12.50
Chicken burger with chips and mixed leaves	£8.50
Wild boar burger with chips and mixed leaves	£8.50
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	£12.50
Organic trout and jersey royal fish cake with salad and crème fraiche	£11.50
Gnocchi with spiced chorizo, mussels, crab & parsley	£7/13

Sunday roasts

Beef or Pork belly	£12.50
<i>Served with roast potatoes, vegetables, Yorkshire puddings and gravy</i>	

Sides

Mange tout	£3.00
Farm house bread with butter	£2.50
Mixed olives	£2.50
Rocket and parmesan salad	£3.00

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