

The Gregory

CHEFS HOMEMADE BREAD, SELECTION OF FLAVOURED BUTTERS,
RAPESEED OIL & BALSAMIC GLAZE £2 PER PERSON

STARTERS

Chestnut mushroom soup, blue cheese & chive scone (v) £4.95

Chicken liver parfait, confit orange, clementine puree, marmalade
focaccia £7.25

Confit duck spring roll, pickled carrot & cucumber salad, homemade
plum sauce £7.95

Cod & leek fishcake, black garlic mayonnaise £6.50

Home cured salmon gradvalax, pickled fennel, roasted beetroot
£7.25

Smoked cheese & potato croquettes, basil mayonnaise, BBQ tomato
fondue (v) £6.75

PUB CLASSICS

David Cox of Stathern sausage & mash, onion gravy £12

Sue's pie of the day in short crust pastry, your choice of chunky chips or mash,
seasonal vegetables £13.50

Gregory Salad- char grilled chicken, bacon, sautéed potatoes, mixed leaf salad,
poached egg, hollandaise £12

Beer battered haddock & chunky chips, mushy peas, tartar sauce £12.95

Mediterranean vegetable wellington, pesto new potatoes, salad (v) £12.50

Chicken & king prawn sweet & sour, egg fried rice, prawn crackers £13.25

Gregory burger- your choice of stilton or Monterey Jack cheese, red onion
marmalade & bacon in a rustic bun, chunky chips & our own burger sauce £13.50

Butternut squash & chickpea burger, halloumi, in a rustic bun, chunky chips &
homemade tomato chutney(v) £12

Early dinning promotion!!-Dine between 5:30-6:30pm Monday - Friday or 6-7pm Saturday & Sunday and
get 25% off the price of a pub classic of your choice.

Please note, in order to qualify for early dinning promotion, orders must be placed 5 minutes before
promotion ends. We reserve the right to limit tables towards the end of the promotion to allow time for
this.

In line with current legislation, a copy of our menu listing items prepared on the premises that contain
all common allergens is available upon request, please speak to a member of staff if you wish to see a
copy of this menu or require any further information.

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MAIN COURSES

Slow braised blade of beef, fondant potato, caramelised shallot, braised red cabbage, buttered kale £16.50

Pan fried duck breast, beetroot & spring onion mashed potato, confit oranges, bok choy £17.95

Pork fillet, rosemary dauphinoise potatoes, ploughmans cabbage £16.50

Smoked haddock, mussel, clam & sweetcorn chowder £13.95

Lincolnshire poacher, potato & creamed leek pie, buttered kale (v) £12.95

FROM THE CHAR GRILL

Gammon steak, double egg & chunky chips, garden peas £12.95
(Add pineapple 50p)

Rump steak, chunky chips, roasted vine tomatoes, garlic filed mushroom, watercress £16.95

Rib eye steak, chunky chips, roasted vine tomatoes, garlic field mushroom, watercress £21.95

Fillet steak, chunky chips, roasted vine tomatoes, garlic field mushroom, watercress £25

Rib for two- roasted vine tomatoes, garlic field mushroom, watercress, your choice of a sauce, side & extra from the options

below £45

SAUCES £1.50

Peppercorn
Blue cheese
Béarnaise
Garlic butter

SIDES £3

Homemade coleslaw
Homemade mushy peas
Garden peas
House salad
Chunky chips
Frites
Mashed potatoes

EXTRAS £3.50

Battered pickled onion rings
Ploughmans cabbage
Braised red cabbage
Egg fried rice with
Prawn crackers
Buttered kale

Book now for Valentines!

Friday 14th & Saturday 15th February

3 course English sharing menu £28 per person

Ask a member of staff for more details