



# grafene

## LUNCH MENU

### STARTERS

Crispy Lamb Belly, Tomato Cous Cous, Feta, Pea Ketchup

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Gin Cured Salmon, Smoked Salmon Mousse, Pickled Cucumber, Caviar, Herb Oil

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Goat's Cheese Mousse, Beetroot, Candied Hazelnuts, Beetroot Purée **(V)**

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Tomato and Basil Soup **(Ve)**

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### MAINS

Beef Rump, Pomme Anna, Tenderstem Broccoli, Carrot, Caramelised Onion

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Chicken Breast, Smoked Bacon and Chicken Ballotine, Confit Potato, Wild Mushroom, Wilted Greens  
Pancetta Cream Sauce

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Seatrout Fillet, Crushed New Potato, Sea Herbs, Asparagus, Shrimp and Caper Sauce

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Red Onion Tarte Tatin, Confit Potatoes, Baby Vegetables, Black Garlic Purée **(V)**

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*All Main Courses are garnished; however, the following side dishes are available: -*

*Sautéed New Potatoes*

*Buttered Seasonal Greens*

*Green Salad, Orange and Mustard Vinaigrette*

### DESSERTS

White Chocolate Panna Cotta, Honey Tuille, White Chocolate Mousse, Apricot Sorbet

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Apple Tarte Tatin, Salted Caramel, Pickled Apple, Cinnamon Ice Cream **(V)**

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Bakewell Tart, Almond Chantilly, Cherry Macaron **(V)**

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Dark Chocolate Delice, Shortbread, Hazelnut, Raspberry **(V)**

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**Tea and Coffee available**

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## VEGAN LUNCH MENU

### STARTERS

Pickled Vegetable Salad, Beetroot Crisp

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Roast Tomato and Basil Soup

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### MAINS

Sweet Potato, Mushroom, Celeriac and Spinach Wellington,  
Confit Potato, Baby Vegetables, Black Garlic

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Butternut Squash Risotto, Sage Crisps, Candied Pumpkin Seeds

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*All main courses are garnished; however, the following side dishes are available: -*

*Sautéed New Potatoes*

*Buttered Seasonal Greens*

### DESSERTS

Rum Marinated Pineapple, Coconut Sorbet

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Dark Chocolate Oat Milk Panna Cotta, Raspberry Sorbet

**Tea and Coffee available**