

# Grey to eat

## HATCH – HOW DO YOU LIKE YOUR EGGS?

Served all day

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|--|---|--|
| <p><b>Welsh Rarebit on Proper Toast</b><br/>grilled smoked streaky bacon<br/>&amp; a poached hen's egg<br/>fried duck egg</p> <p>6<br/>7</p> | <p><b>Eggs Benedict or Florentine</b><br/>Monmouthshire air-dried ham<br/>or sautéed baby spinach</p> <p>6/10</p> | <p><b>Half or Full Welsh Brekkie</b><br/>locally cured bacon,<br/>locally made pork sausage,<br/>fried duck egg or poached hen's egg,<br/>confit field mushrooms, plum tomato,<br/>cockle &amp; laverbread cake 7/12</p> |
| <p><b>Duck &amp; Black Pudding Scotch Egg</b><br/>curry mayonnaise</p> <p>6</p>  | <p><b>Three Egg Omelette</b><br/>smoked haddock &amp; Caerphilly cheese</p> <p>7</p>                              | <p><b>Eggs Royale</b><br/>Severn &amp; Wye smoked salmon</p> <p>7/12</p>   |

What hatched this month? Ask us about our special

### TO NIBBLE

### LET'S BEGIN

### SMALL & LARGE PLATES

|   |   |   |  |
|---|---|---|--|
| <p><b>Artisan Breads</b><br/>Carmarthenshire salted butter</p> <p>3.5</p>                         | <p><b>Today's Soup</b></p> <p>5</p>   | <p><b>Caesar Salad</b></p> <p>5/8</p>   | <p><b>Pant-y-gawn Goat's Cheese &amp; Baby Spinach Cannelloni</b><br/>roasted plum tomato, basil<br/>&amp; chilli sauce, pangratto</p> <p>6/10</p> |
| <p><b>Olives</b><br/>marinated Nocellara, Gaeta<br/>&amp; Cerignola olives</p> <p>3.5</p>         | <p><b>Leek &amp; Potato Soup</b><br/>crab &amp; smoked Caerphilly cheese rarebit</p> <p>6</p> | <p><b>Smoked Haddock Risotto</b><br/>spring onions, poached hen's egg,<br/>curry oil</p> <p>6/10</p>  | <p><b>Calamari, Trealy Farm Chorizo, Potato &amp; Chicory Salad</b><br/>sweet chilli sauce, crème fraîche</p> <p>7/12</p>                          |
| <p><b>Crispy Spicy Ndija Salami Gaocchi</b></p> <p>4</p>  | <p><b>Crushed Avocado &amp; Chilli on Toast</b><br/>poached hen's egg</p> <p>6</p>            | <p><b>Confit Tuna</b><br/>nicotise salad</p> <p>6/10</p>  | <p><b>Ty Gwyn Cider Steamed Mussels</b><br/>Trealy Farm chorizo baked ciabatta</p> <p>7/12</p>   |
| <p><b>Grilled Flat Bread</b><br/>Pant-Ygawn goat's cheese<br/>&amp; white bean purée</p> <p>5</p> | <p><b>Welsh Lamb Faggot</b><br/>smoked pea puree, rosemary gravy</p> <p>6</p>                 | <p><b>Grey's Feel Good Salad</b><br/>quinoa, avocado, butternut squash,<br/>sweet potato, tender stem broccoli,<br/>golden &amp; candy striped beetroots,<br/>pomegranate, pumpkin &amp; sunflower<br/>seeds, pine nuts, chilli, lime</p> <p>6/10</p> | <p><b>Trealy Farm Cured Meats</b><br/>artisan breads, marinated olives,<br/>Pant-Ygawn goat's cheese<br/>&amp; white bean purée</p> <p>7/12</p>    |
| <p><b>Mini Smoked Glamorgan Sausages</b><br/>grain mustard crème fraîche</p> <p>5</p>             | <p><b>Pearl Las &amp; Pear</b><br/>walnuts &amp; chicory</p> <p>6</p>                         |   | <p><b>Usk Valley Lamb Lasagne</b><br/>peas &amp; broad beans,<br/>sun blush tomato ragu</p> <p>8/14</p>  |
| <p><b>Stone Baked Garlic Pizza Bread</b><br/>rosemary &amp; sea salt</p> <p>6</p>                 | <p><b>Prawn Cocktail</b><br/>rye bread</p> <p>7</p>   |   |  |

### BETWEEN BREAD

|   |  |   |
|---|--|---|
| <p><b>Croque Monsieur</b><br/>Monmouthshire air-dried ham<br/>&amp; Caerphilly cheese</p> <p>7</p>                    | <p><b>Steak Sandwich</b><br/>open seared Cefn Mawr Farm steak, fried hen's egg</p> <p>10</p>   | <p><b>Cefn Mawr Farm Beef Burger</b> ★<br/>toasted brioche, smoked chilli jam<br/>Caerphilly cheese<br/>locally cured bacon<br/>fried hen's or duck's egg</p> <p>10<br/>1<br/>1<br/>1</p> |
| <p><b>Madame Grey</b><br/>Monmouthshire air-dried ham<br/>&amp; Caerphilly cheese with a fried hen's egg</p> <p>8</p> | <p><b>Grey's Club Sandwich</b><br/>char grilled chicken &amp; locally cured bacon, fried<br/>hen's egg, avocado mayonnaise</p> <p>10</p> | <p><b>Grey's Lobster Club Sandwich</b><br/>char grilled chicken &amp; locally cured bacon,<br/>fried hen's egg, lobster &amp; avocado mayonnaise</p> <p>18</p>                            |
| <p><b>Skewered Crispy Pearl Wen Cheese</b><br/>grilled flat bread, smoked chilli jam</p> <p>8</p>                     | <p><b>Usk Valley Lamb</b><br/>slow-cooked and pulled with grilled flat bread,<br/>leek, tomato &amp; mint salsa</p> <p>10</p>            |   |
| <p><b>Fish Finger Bruschetta</b> 🐟<br/>pea shoots, fresh tartare sauce</p> <p>9</p>                                   |  |   |

### GRILL

Cooked & served on a Himalayan pink salt stone

|  |  |
|--|--|
| <p><b>Butterflied Chicken Breast</b></p> <p>12</p>                         | <p><b>Dry-Aged Cefn Mawr Farm</b> ★<br/>Rib Eye Steak (227g)</p> <p>20</p>   |
| <p><b>Tuna Steak</b></p> <p>15</p>   | <p><b>Aberdeen Angus</b><br/>Fillet Steak (227g)</p> <p>25</p>   |
| <p><b>Whole Grilled Fish</b></p> <p>m/p</p>                                | <p><b>Dry-Aged Cefn Mawr Farm</b> ★<br/>Rump Steak (227g)</p> <p>15</p>  |
| <p><b>Dry-Aged Cefn Mawr Farm</b> ★<br/>Sirloin Steak (227g)</p> <p>20</p> | <p><b>Tomahawk Steak (1.1kg)</b><br/>carved at your table, please allow 30 mins<br/>your choice of 2 veggies/sides &amp; sauces<br/>serves 2/3 and recommended medium rare</p> <p>75</p> |

### STOVE

|  |  |
|--|--|
| <p><b>Heritage Tomato Tarte Tatin</b><br/>feta, rocket</p> <p>11</p>   | <p><b>Fish 'n' Skinny Chips</b> 🐟<br/>mushy peas, homemade tartare sauce</p> <p>13</p>                         |
| <p><b>Stone Baked Margherita Pizza</b><br/>scamorza, rocket</p> <p>11</p>  | <p><b>Fritto Misto</b><br/>crispy battered, crumbed<br/>&amp; chilli, flowered fish, lemon aioli</p> <p>13</p> |
| <p><b>Sausages &amp; Mash</b><br/>locally made pork sausages,<br/>soft caramelised onion mash</p> <p>12</p>        | <p><b>Usk Valley Lamb Shank</b><br/>slow-cooked &amp; honey glazed,<br/>bubble 'n' squeak</p> <p>17</p>        |
| <p><b>Eccentric Gin Glazed Pork Ribs</b><br/>slow cooked, toasted sesame seeds,<br/>red cabbage slaw</p> <p>12</p> |  |

### VEGGIES

### SIDES

### SAUCES

|   |   |   |
|---|---|---|
| <p><b>Plum Tomato</b></p> <p>1</p>              | <p><b>Mash</b></p> <p>3</p>                         | <p><b>Garlic &amp; Herb Butter</b></p> <p>1</p> |
| <p><b>Confit Field Mushrooms</b></p> <p>2</p>   | <p><b>New potatoes</b></p> <p>3</p>                 | <p><b>Homemade Tartare Sauce</b></p> <p>1</p>   |
| <p><b>Green Beans &amp; Chilli</b></p> <p>3</p> | <p><b>Skinny Chips</b></p> <p>3</p>                 | <p><b>Béarnaise Sauce</b></p> <p>2</p>          |
| <p><b>Spinach &amp; Garlic</b></p> <p>3</p>     | <p><b>Sweet Potato Chips</b></p> <p>4</p>           | <p><b>Peppercorn Sauce</b></p> <p>2</p>         |
| <p><b>Red Cabbage Coleslaw</b></p> <p>4</p>     | <p><b>Thick-Cut Chips</b></p> <p>4</p>              |   |
|   | <p><b>Polenta Chips, Truffle Aioli</b></p> <p>5</p> |   |

### GUILTY PLEASURES

|  |  |   |
|--|--|---|
| <p><b>Ice Creams &amp; Sorbets</b><br/>locally made (per scoop)</p> <p>1.5</p>         | <p><b>Warm Sticky Toffee Pudding</b><br/>locally made sea salted caramel ice cream</p> <p>6</p>  | <p><b>Assorted Welsh Cheese</b><br/>wafers, quince jelly</p> <p>8</p>                                     |
| <p><b>Vanilla Crème Brûlée</b><br/>shortbread</p> <p>5</p>                             | <p><b>Eton Mess</b><br/>Wye Valley strawberries &amp; meringue</p> <p>6</p>  | <p><b>Espresso Martini</b></p> <p>8</p>   |
| <p><b>Lemon &amp; Ricotta Cake</b><br/>vanilla mascarpone, rosemary syrup</p> <p>6</p> | <p><b>Grey's Knickerbocker Glory</b><br/>layers of seasonal berry jelly, vanilla sponge,<br/>panna cotta, white chocolate ice cream</p> <p>7</p> | <p><b>S5 Shake</b><br/>vanilla ice cream, Jack Daniels,<br/>Amaretto, mint, amaretto cookies</p> <p>8</p> |
| <p><b>Warm Apple Crumble</b><br/>locally made gingerbread ice cream</p> <p>6</p>       | <p><b>Dark Chocolate Fondant</b><br/>Penderyn liqueur, dark chocolate sauce, pistachio ice cream<br/>please allow 25 mins</p> <p>7.5</p>         |   |

★ Denotes Grey signature dish. 🐟 Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org

A 10% discretionary service charge will be added to all bills. All prices include VAT at the current rate. For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager