

THE GRAYSON
RESTAURANT & BAR

HAPPY
GRADUATION

 CLASS OF 2026





THE GRAYSON

RESTAURANT & BAR

3 Courses • 65 per person

TOAST TO THE CLASS OF 2026

With A Glass Of Prosecco On Arrival

For Every Guest, On Us

STARTERS

CAULIFLOWER VELOUTÉ

Charred Romanesco, Hazelnuts (3b,4)(VG)

STEAK TARTARE

Brioche Toast, Egg Yolk Emulsion,
Crispy Potato (1a,4,7,12,13)

ARDSALLAGH GOAT CHEESE MOUSSE

Pickled Beetroot, Pear, Brick Pastry (1a,4,7,10,12,13)

MAINS

GUINEA FOWL SUPREME

Maitake, Baby Carrots, Pomme Purée,
Red Wine Jus (4,9,13)

PRAWN PAPPARDELLE

Courgette, Garlic Butter, Tomato,
Bottarga (1a,4,5,7,8,9,13)

GRILLED KING OYSTER MUSHROOM

White Bean Cassoulet, Braised
Radicchio, Pistou (3a,4,10,13)(VG)

28-DAY 100Z RIBEYE • +12.50

Chips, Watercress, Sauce (4,9,13)

SIDES

HOUSE-MADE FRIES (1a)

CAVOLO NERO

CONFIT POTATOES (4)(V)

HONEY-GLAZED PARSNIPS (1a,4,13)



Please note that there is a discretionary 12.5% service
charge added to parties of 6 or more

All Beef is 100% of Irish origin.

DESSERTS

CLASS OF 2026 BROWNIE

Dulce De Leche Mascarpone

Finished With An Edible Graduation Hat

PASSION FRUIT TART

Swiss Meringue, Raspberries,
Pistachio (1a,3f,4,7)

CARAMELISED PEAR & WALNUT CAKE

Ginger Crème Anglaise, Vanilla
Gelato (1a,3h,4,7)

Please advise us of any allergies before ordering.

ALLERGENS

1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley,
F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts,
C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia,
H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster,
C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery,
10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide &
Sulphites, 14 Lupin. V-Vegan, VG-Vegetarian, GF-Gluten Free

