

THE GRAYSON
RESTAURANT & BAR



CHRISTMAS 2026

SET DINNER MENU





THE GRAYSON

RESTAURANT & BAR

3 Courses • 75 per person

STARTERS

CAULIFLOWER VELOUTE

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

STEAK TARTARE

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

HOKKAIDO PUMPKIN RISOTTO

Cashew Ricotta, Shimeji Mushroom,
Fried Sage (3c)(V)

ARDSALLAGH GOAT CHEESE MOUSSE

Roasted Beetroot, Pear, Brick Pastry,
Mixed Leaves (1a,4,7,10,12,13)

MAINS

GUINEA FOWL SUPREME

Maitake Mushrooms, Parsnip Purée, Baby Carrots,
Boulangère Potato, And Red Wine Jus (4,9,13)

GRILLED KING OYSTER MUSHROOM

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

PAN ROASTED HALIBUT

Confit Potato, Spinach, Sauce Noisette,
Capers, Tomato (4,7,8,13)

28-DAY AGED 100Z RIBEYE • +12.50

Caramelised Onion, House Cut Fries,
Pepper Sauce (4,9,13)

SIDES

HOUSE CUT FRIES • +6.50

With Maldon Sea Salt (V)

CAVOLO NERO • +8.00

With Garlic & Lemon Zest

HONEY GLAZED PARSNIPS • +7.00

With Tarragon Crumb (1a,4,13)

CONFIT POTATOES • +7.50

With Herbs De Provence (4)(V)

DESSERTS

CARAMELISED PEAR & WALNUT CAKE

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

DARK CHOCOLATE MOUSSE

Morello Cherries And Toasted
Coconut (13)(V)

PASSION FRUIT TART

Swiss Meringue, Raspberries, And
Pistachio (1a,3f,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*



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.

