

The Grey Horse Inn



Menu



Main Street Elvington

York YO41 4AG

Tel. 01904 - 608 335

www.thegreyhorse.com

David & Jason Welcome you to The Grey Horse, Elvington

At The Grey Horse we aim to offer you an enjoyable dining experience at a price you can afford within the surroundings of a traditional local pub.

To complement your meal, or simply to savour, we are proud to share with you our range of finest wines, award winning real cask ales and premium drinks.

We will cook your dish to order, using fresh produce. This takes a little time, especially when we are very busy, so please relax, have a drink and enjoy the atmosphere while we take care to prepare the perfect meal for you.

We cannot guarantee our products are free from traces of nuts. However, as with all allergies, have a word with the Chef.

All weights stated are approximate and apply to uncooked meat

(✓) suitable for Vegetarians

Wine List

Whispering Hills Chardonnay (California, USA) £10.95

A crisp, lemony unoaked Chardonnay from California's sunny Central Valley. A wine full of ripe tropical fruit flavours and excellent mouthfeel

Tierra Sauvignon Blanc (Maule Valley, Chile) £11.50

Pale yellow with fresh fruit, citrus and mineral notes and a clean finish

Pinot Grigio delle Venezie (San Floriano, Italy) £11.95

Delicate flavours of apples and pears on a refreshingly dry palate

Tierra Merlot (Maule Valley, Chile) £11.50

Ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins

Short Mile Bay Shiraz (SE Australia) £12.50

Intense plum, fruitcake and chocolate flavours with creamy vanilla and toasted oak characters combine to a lingering finish

Don Jacobo Crianza Rioja Tinto (Spain) £13.95

Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character

Vendance White Zinfandel (California, USA) £11.50

Off-dry with attractive strawberry aromas and Palate and fresh zingy acidity

Sandwiches and Light Bites

Tortilla Chips topped with Chilli Con Carne £4.95
Guacamole and jalapenos, glazed with mozzarella cheese

Cajun Chicken and Salsa Wrap £4.50
Served with salad garnish and chips

Penne Pasta £5.75
Tubular pasta bound in an Italian tomato sauce with meatballs topped with shavings of Parmesan

Chef's Steak Sandwich with Mushrooms and Onions £6.25
Served in a rustic roll with chips and jus

Sandwich Selection

Mature Cheddar and Pickle (✓) £4.25

Cured Ham and Tomato £4.25

Prawn Marie Rose and Chive £4.25

All sandwiches are served with chips and salad garnish

SUNDAY CARVERY

12noon - 3.00pm

Thursday night is
QUIZ NIGHT
starts at 9.30pm

TAKE AWAY'S
FISH & CHIPS
BURGER & CHIPS
WOOD FIRED PIZZAS
(TUE-SAT 6.00PM-9.00PM)

Bed &
Breakfast

The Grey Horse Inn, Elvington

Seasonal Offerings

Starters

Galia Melon filled with Mixed Berries (✓) £4.25
Topped with a toasted sesame and mint crème fraîche

Poached Smoked Haddock Fillet £4.25
Partnered by a poached quails' egg, pan-fried Chorizo rasher and deep Roquet

Classic Chicken Caesar Salad £3.95
With fresh Parmesan shavings

Main Courses

Steak, Kidney and Vegetable Pie £15.95
Grilled fillet steak cooked to your liking together with a kidney and vegetable pie and red wine and chive jus

Baked Tronchon of Salmon £9.95
Resting on sautéed pak choi served with basil cream and tiger prawns

Corn-fed Chicken Kiev £8.95
Served on three-times-cooked chunky chips and a rustic pea and peanut puree

Desserts

Fresh Rhubarb Crunchy Crumble £3.95
Served with vanilla custard

Raspberry and Blueberry Syllabub £3.95
With crème chantilly and 'space dust'

Milk Chocolate Ganache £4.50
With homemade shortbread and a banana confit

Traditional Main Dishes

Homemade Steak and Ale Pie £7.95
Succulent pieces of beef cooked in a rich ale gravy with mushrooms and served with chips and peas or new potatoes and vegetables

Battered Haddock **Medium** £5.95 **Jumbo** £8.25
Fresh haddock fillet cooked in fluffy batter, served with chips, mushy peas and tartare sauce

Italian Lasagne £7.25
Rich Italian lasagne glazed with a cheese sauce.
Served with garlic bread and mixed leaves

Homemade Beefburger £7.95
Made to a special recipe with chorizo and salami and melted Cheddar in a floured bap with chips and salad garnish

Chicken Curry £7.25
Authentic chicken tikka masala, served with pilau rice and naan bread

Cajun Salmon Salad £7.95
Baked fillet of salmon dusted with cajun spices.
Layered on a tossed garden herb salad with hot buttered potatoes

Mexican Steak £12.95
An 8oz sirloin steak cooked to your liking and topped with fresh chillies glazed with mozzarella. Married with a salad garnish and chips

Chef's Speciality Dish of the Day (✓ option) £8.50
Please ask a member of staff for details

Desserts

Chef's Fruit Crumble £4.25
Served with a creamy vanilla custard

Selection of Continental Ice Creams £4.50
In a brandy snap basket

Homemade Sticky Toffee Pudding £4.50
Served with butterscotch sauce and cream

From the Grill

Char-grilled steaks from the local butcher, cooked to your liking, served with grilled tomato, mushrooms, onion rings and chips

6oz Rump Steak £7.95

8oz Sirloin Steak £10.95

10oz Sirloin Steak £12.95

12oz Rib Eye Steak £14.95

Why not treat your steak to a sauce (£2.75 each)

* **Peppered Sauce** * **Diane Sauce**

* **Stilton Sauce** * **Mushroom & Tarragon**

8oz Gammon Steak £7.95
Topped with a fried egg and accompanied by a boat of parsley sauce

8oz Barnsley Chop £9.95
Together with minted gravy and new potatoes

Kid's Favourites

Fresh Chicken Nuggets £3.95
A 100% chicken breast in our own crisp batter.
Served with chips and peas or baked beans

Haddock Goujons £3.95
Fresh haddock fingers in our own crisp batter.
Served with chips and peas or baked beans

Sausage and Mash £3.95
Two pork sausages served on creamy mashed potato with onion gravy

Breaded Scampi £3.95
Six pieces of wholetail scampi served with chips and peas