



GRAYS & FEATHER
WINE PARLOUR
& RESTAURANT

To Begin

- Sourdough & Truffle Butter *vg* £2.90
Aged Parmigiano, Balsamic Vinegar & Honey *vg* £5.50
House Gordal Olives *vg, gf* £3.90
Squirrel Nut Mix £3.90
French Onion Soup & Cheese Crouton £ 6.90

Sharing Plates

- Smoked Salmon, Sour Cream & Radish Salad £7.90
Babaganoush Dip & Crudités *vg* £6.80
Sea Bass Carpaccio £12.90
Rainbow Cucumber Salad *vg gf* £6.60
Crispy Cauliflower and Tahini Sauce £7.80
Spiced Beetroot, Sour Cream & Pistachio Dust *vg* £6.20

A Little Bigger

- Beef Brisket Cheese Burger, Coleslaw & Pickle £13.90
Ponzu Glazed Duck, Confit Vegetables & Parsnip Mash £16.90
Truffle Baked Camembert, Sourdough & Crudités *vg* £13.90

Boards

- Cheese *Shropshire Blue, Brie de Meaux, Goats, Tête de Moine & Barbers Cheddar gf* £16.50
Charcuterie *Bresaola, Salami Napoli, Chorizo & Coppa* £16.50
All Aboard {*Both boards combined*} £29.50

Last Dance

- Sticky Toffee Pudding & Ice Cream £6.50
Apple Crumble & Ice Cream £6.50

