



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

