

GRAY S & F E A T H E R

BAR SNACKS

Squirrel Nut Mix vg £3.90
Sourdough & Churned Butter v £2.90
Gordal Olives vg gf £3.90

DAILY CHEESE BOARD

4 Cheeses from across the UK
v £16.90

FOR THE TABLE

Beetroot & Mint Pesto Burrata v £11.50
Baked Somerset Camembert v £13.90
Heritage Isle of White Tomato & Dill Salad v £11.50
English Garden Salad v £8.90



OYSTERS

Maldon Oysters
£3 each, 4/£10, 6/£15, 12/£28
Tempura Oysters
£3.5 each, 4/£12, 6/£18, 12/£31

GRILLED CHEESE

Golden Boy v £8.90
Bacon Boy £9.90 Vegan Boy v vg £8.90

FRIED

Poutine Fries v £6.90
Cauli-Doodle-Do + Chipotle Truffle Mayo v £6.70
Leek & Thyme Croquettes v vg £7.50

SOMETHING SWEET

Sticky Toffee Pudding w Rosemary & Cardamon
Creme Anglaise v £7.90

Not all ingredients are listed on the menu - please ask your host if you have an allergy or intolerance. Unfortunately we cannot offer an entirely allergen free experience.

W I N E S B Y T H E G L A S S

B U B B L E S

	125ml / 750ml
Organic Extra Brut Prosecco <i>Veneto, N.E. Italy {Pear, Peach, Toast, & Apricot}</i>	£8.50 / 34
Blanquette de Limoux <i>Limoux, Southern France {Roasted Nuts & Custard Apple}</i>	£9.70 / 39
Jansz Tasmania Brut <i>Pipers River, Tasmania {Honeysuckle, Nougat & Toasted Nuts}</i>	£11.50 / 49
Forgotten Monarchy Cuvée <i>West Sussex, England {Marshmallow & Red Berries}</i>	£12.50 / 52
House of Krone Borealis <i>Tulbagh, South Africa {Nougat & Brioche}</i>	£11.90 / 51
Herbert Hall Brut <i>Kent, England {Lemon Curd & Biscuit}</i>	£14.90 / 67
Tapiz Malbec Brut Rosé <i>Mendoza, Argentina {Blackcurrant & Black Pepper}</i>	£9.90 / 41
Austrian Sparkling Red Zweigelt <i>Gols, Austria {Black Pepper, Cherry & Blackcurrant}</i>	£9.90 / 43
Louis Roederer Brut Premiere <i>Champagne, France {Raisin, Lemon & Toasted Apple Skin}</i>	£18.25 / 95

W H I T E S

	175ml / 750ml
Tarot Chenin Blanc, <i>South Africa</i>	£6.90 / 27
Vendage Nocturne Melon Blanc, <i>France</i>	£7.80 / 29.50
Chateau Laurès White Bordeaux, <i>France</i>	£8.90 / 35.60
Nautilus Sauvignon Blanc, <i>New Zealand</i>	£9.90 / 39.60
Stopham Pinot Gris, <i>West Sussex, England</i>	£13.00 / 49.20
Domaine du Pré Semelé Sancerre, <i>France</i>	£14.90 / 67.50

R O S É

Marin de Nimes Gris de Gris, <i>France</i>	£7.90 / 29.90
Chateau Mascaronne Quat Saisons Provence, <i>France</i>	£12.50 / 44.80
Comte LaFonde Rose Sancerre, <i>France</i>	£15.50 / 69

R E D S

Tarot Pinotage, <i>South Africa</i>	£6.90 / 27
Crochera Barbera D'Asti, <i>Italy</i>	£7.80 / 29
Chateau Maucoil Côtes du Rhone, <i>France</i>	£8.35 / 32.80
il Porvenir Amauta Malbec, <i>Argentina</i>	£8.90 / 35.30
Sharpham Pinot Noir, <i>England</i>	£11.90 / 45.50
Navigator Zinfandel, <i>California</i>	£14.90 / 63

COCKTAILS

GRAPEFRUIT PICADOR £11.50
ELDERFLOWER GIN FIZZ £11
MEZCAL MARTINEZ £12
RHUBARB SPRING CLUB £11
FROSE £7.90 APEROL SPRITZ £9.50