

◆ GIN BAR ◆

GRAYLYNN

◆ BISTRO ◆



SOUP & SALAD

- SOUP DU JOUR** \$ 14
please inquire with your bartender or server (possible dietary restrictions)
- BABY GEM SALAD** \$ 16
Toasted spice vinaigrette, candied spiced nuts, nutritional yeast, edible flowers (GF, V, N on request)
- ENGLISH GARDEN SALAD** \$ 16
spring mix, marinated highland veggies, toasted hazelnuts, smoked egg, blue cheese, roasted carrots, English mustard dressing (N, V, GF)

SMALL PLATES

- CHARCUTERIE & CHEESES** *daily selections 3 x 3 (N)* \$ 24
- OYSTERS & CRAB CEVICHE** \$ 18
four fresh shucked oysters, snow crab ceviche, tobiko (GF)
- BRAISED OLIVES** *feta, citrus, red chili, almonds (V, GF)* \$ 16
- SCOTCH EGGS** *cumberland sausage, panko, sweet & spicy mustard* ... \$ 16
- RUM BUTTER ESCARGOT** *sweet spice, rum, garlic, onion herbs* ... \$ 15
- PRETZEL EPI** *Bavarian style cheese spread, caraway (V)* \$ 14
- SHOESTRING FRITES** *old bay dusted (V)* \$ 9

SANDWICHES

SERVED WITH KETTLE CHIPS & HOUSE PICKLES

- BACON BUTTY** \$16
british bacon, caramelized onions, arugula, HP sauce, ciabatta
- KOFTA BURGER** \$16
lamb & beef, marinated cucumbers, tomato, red onion
- FRIED MORTADELLA** \$15
“Italian Bologna”, gruyere, dijon mayo, toasted roll (N)
- GRILLED CHEESE** \$15
gruyere, brie, farmer’s cheese, green apple, prunes (V)

PASTIES

SAVORY HAND PIES \$16

CHANA MASALA *chickpea, tomato, onion, indian spices (VG, N) - green chutney*

PUB FARE

- DUCK BREAST** \$ 30
sumac & juniper rubbed, apricot mustard sauce, speck wrapped asparagus, smashed fingerling potatoes (GF)
- BEEF WELLIES** \$ 28
Beef tenderloin, mushroom, speck, puff pastry, horsey sauce, gravy
- BANGERS & MASH** \$ 22
house-made cumberland sausage, mashed potatoes, red onion gravy
- MUSSELS & FRITES** *anisetto, leek, garlic, creme (GF)* \$ 22
- CHICKEN TIKKA MASALA** \$ 20
masala, saffron rice, coriander crema, garlic naan bread
- ARROZ DE PATO** \$ 22
Piri piri tossed duck wings, risotto, chorizo, carrots, gruyere cheese
- FISH & FRITES** \$ 18
curried beer battered cod, old bay frites, house tartar sauce
- CAJUN BROILED COD** \$ 20
- BROILED COD** *butter, lemon, capers, parsley* \$ 20

DESSERTS

- CREME BRULEE** *fresh berries, bubble sugar* \$13
- STICKY FIGGY PUDDING** *toffee sauce, vanilla ice cream.* \$13
- PARMESAN ICE CREAM** *blueberry balsamic drizzle, candied prosciutto* ... \$13

NO SEPERATE CHECKS ON PARTIES OVER SIX - THANK YOU FOR UNDERSTANDING
GRATUITY OF 20% WILL BE ADDED TO PARTIES OF SIX OR MORE