

The Draycott

STARTERS

ENGLISH PEA DIP <i>warm toasted Larder Bakery sourdough (add vegetable crudité +4)</i>	15
PARSNIP & APPLE SOUP <i>parmesan, chives</i>	14
FIVE GRAIN SALAD <i>hazelnuts, herb dressing</i>	14
HEARTS OF ROMAINE CAESAR <i>little gem lettuce, reggiano parmesan, fresh anchovy</i>	14
MURRAY FARMS PERSIMMONS <i>San Daniele prosciutto</i>	22
FROG HOLLOW PEARS <i>local burrata, pistachio pesto, grilled souldough</i>	18
CHEF MASON'S CHICKEN LIVER MOUSSE <i>toasted sourdough, cara cara orange marmalade</i>	18

MAINS

MEDITERRANEAN BRANZINO <i>soft herbs, lemon conserva</i>	32
PACIFIC WILD SALMON <i>rainbow chard, farro, wild rice, almonds, brown butter</i>	32
VEGGIE CURRY <i>local seasonal vegetables, lentils, rice, naan, side of raita yogurt</i>	29
ROASTED ORGANIC HALF CHICKEN <i>wilted greens, torn croutons, natural jus</i>	32
DRAYCOTT BURGER <i>wagyu beef, cheddar, caramelized onions, tomato, house pickles, tomato aioli, fries (plant-based patty +3)</i>	30
14oz SIRLOIN STEAK <i>fries, peppercorn sauce</i>	45
BRAISED BEEF SHOULDER <i>soft polenta, wild mushrooms, mustard sauce</i>	35

SIDES

BRUSSEL SPROUTS, BACON, & WALNUTS	12
VADOUVAN ROASTED CAULIFLOWER	12
HONEY ROASTED PARSNIPS	12

DESSERTS

DARK CHOCOLATE MOUSSE	13
ETON MESS <i>local strawberries, meringue, whipped cream</i>	13
CHOCOLATE CHIP COOKIE (<i>gf</i>)	3