

# The Draycott

## LUNCH

### STARTERS

SELECTION OF WEST COAST OYSTERS \* 24  
half dozen, lemon, cocktail sauce, red wine mignonette

CHILLED JUMBO SHRIMP 21  
cocktail sauce, dijon aioli

VENISON SCOTCH EGG \* 23  
one gun ranch mixed greens, dijon mustard

ENGLISH PEA DIP 15  
warm toasted larder bakery sourdough  
add vegetable crudité 4

FRENCH ONION SOUP 16  
carmalized onions, beef broth, gruyère cheese

ONE GUN RANCH SALAD 16  
local greens, shaved carrots, lemon dressing, soft herbs

HEARTS OF ROMAINE CAESAR 16  
little gem lettuce, reggiano parmesan, anchovy  
add chicken +10, shrimp +12, salmon +16

ROASTED BEETROOT SALAD 23  
radicchio, candied pecans, goats cheese

THREE CHEESE BOARD 26  
almond, pear mostarda, bautista dates

### SIDES

FRENCH FRIES 7

GRILLED ASPARAGUS 12

ROASTED WEISER FARM POTATOES 12

### MAINS

MEDITERRANEAN BRANZINO 27  
shaved fennel salad

LOBSTER ROLL 30  
toasted martin's potato bun, old bay mayonnaise,  
salad or fries

BLT TOAST 21  
beelers bacon, beylick farms tomato, boston lettuce,  
toasted sourdough, garlic aioli, fries

MOULES FRITES 28  
mussels, garlic, shallot, white wine

FISH & CHIPS 30  
mushy peas, tartar sauce,  
chef mason's triple cooked chips

DRAYCOTT BURGER \* 24  
wagyu beef, aged cheddar, caramelized onions  
house pickles, tomato aioli  
substitute plant based patty +3

8oz RIBEYE MEDALLION \* 30  
char-grilled grass-fed ribeye round, frites,  
peppercorn sauce

### DESSERT

BROWN SUGAR PUDDING 13  
whipped crème fraîche, sea salt

ETON MESS 14  
local berries, meringue, cream

FOSSELMAN'S ICE CREAM or SORBET SCOOP 4

# The Draycott

## CLASSIC COCKTAILS

- VESPER Grey Goose Vodka, Gin, Lillet Blanc 20  
NEGRONI BIANCO Bombay Sapphire Gin, Suze, Lillet Blanc 20  
DEAD MONK Mezcal, Cognac, Benedictine, Chartreuse, Amaro Nonino 19  
OLD FASHIONED Woodford Reserve, Demerara, Bitters 24  
DRAYCOTT MARTINI Grey Goose Vodka, Blue Cheese Olives 24 - 3oz / 31 - 5oz  
MANHATTAN PROJECT Scotch, Benedictine, Martini & Rossi Rubino Vermouth, Orange Bitters 22

## NON ALCOHOLIC

- GHIA HIGHBALL Ghia Social Tonic, Fresh Mint, Demerara, Lemon 16  
TROPICO Passion Fruit, Fever Tree Tonic Water, Fresh Mint 13  
GINGER & ALE Ginger, Lime, Fever Tree Soda Water 13  
JUICE: Orange, Grapefruit, Pineapple, Cranberry 9

## BEER

- AVERY WHITE RASCAL Colorado 9  
MADEWEST IPA California 9  
LIL BO PILSNER California 9  
CHRONIC ALE AMBER ALE California 9  
SUN TRAP SESSION SOUR ALE California 9

## SPECIALITY COCKTAILS

- ZAPOTECA Cazadores Tequila, Cucumber, Rose, Cinnamon, Agave, Lemon 18  
CRISP Spicy Tequila, Mezcal, Yuzu, Red Pepper Agave, Basil, Aleppo Salt 18  
BOTANICA Vodka, Cucumber, Orgeat, Mint 18  
G&T Plymouth Gin, Fever Tree Tonic, Cucumber, Basil, Orange Peel, Grapefruit Zest 17  
THE MULE Vodka, Fresh Ginger, Lime, Soda Water 18  
MARGARITA Cazadores Tequila, Cointreau, Agave, Fresh Lime Juice 19

## AFTER DINNER COCKTAILS

- VENTI MARTINI Vodka, Nitro Cold Brew, Kahlua, Cointreau, Amaro Nonino 20  
NEGRONI Bombay Sapphire Gin, Martini & Rossi Rubino Reserva, Campari 19  
FIERO SPRITZ Martini Rossi Fiero, La Jara Prosecco, Fever Tree Tonic Water 17  
RIGHT HAND Bacardi Superior Rum, Campari, Martini & Rossi Rubino Reserva 20  
CARAJILLO Licor 43, Nitro Cold Brew 19  
ROBBER BARON Green Chartreuse, Lemon, Demerara Syrup 20  
BLACK MANATHAN Rye Whiskey, Averna, Bitters 19  
GARIBALDI Amaretto, Cazadores Tequila, Campari, Freshly Fluffed Orange Juice 17

## PORT, SHERRY & DESSERT WINE

- TAYLOR 10 YEARS TAWNY PORT Portugal 12  
SANDEMAN 20 YEARS TAWNY PORT Portugal 18  
AURORA PEDRO JIMENEZ SHERRY Spain 13  
AURORA AMONTILLADO SHERRY Spain 13  
VERNACCIA DI ORISTANO Italy 16  
SAUTERNES Chateau De Suduiraut France 16

## DIGESTIF & AMARI

- COGNAC REMY MARTIN XO France 65  
GRAPPA CLEOPATRA POLI Italy 12  
MASSENEZ POIRE WILLIAMS France 19  
GREEN CHARTREUSE France 18  
MADRE MEZCAL Mexico 22  
TEQUILA DON JULIO 1942 Mexico 55  
AMARO CYNAR 12  
AMARO MONTENEGRO 14  
AMARO AVERNA 13

## AMIGO COFFEE

Amigo Coffee provides sustainable living for small organic producers in El Salvador by dealing directly with them.

ESPRESSO / CAPPUCINNO / LATTE / NITRO COLD BREW (MODERN TIMES Co)