



# THE DRAYTON COURT

*Under the Barrel*  
*Pub Classics Menu*

## STARTERS

- Cajun roasted chickpea, caramelised onion & butternut squash salad (pb)  
Chicken liver parfait *with red onion marmalade,*  
*toasted bloomer & whipped butter*
- Roasted tomato soup, *basil oil, bread (pb) Smoked mackerel, lettuce cups*  
*with lemon & chives*

## MAINS

- Beer battered haddock *with triple-cooked chips peas, and tartare sauce.*
- Steak, Fuller's London Pride, caramelised shallot & button mushroom pie,  
*served with mash, buttered spring greens and red wine gravy*
- Chicken Caesar salad, *baby gem, croutons, Parmesan, anchovies &*  
*Caesar dressing*
- Sausage & mash, *onion gravy*
- Roast Norfolk chicken breast, *mash, Savoy cabbage & Mrs Owton's*  
*bacon, thyme jus*
- Caramelised onion & wild mushroom ravioli, *chestnut mushroom, garlic &*  
*rosemary butter, vegan prosociano cheese (pb)*

## PUDDINGS

- Apple & cinnamon crumble, *served with custard (pb)*
- Sticky toffee pudding, *with Chantilly cream (v)*
- Warm chocolate brownie, *with pouring cream (v)*

For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.



Allergen  
Nutrition Info

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