

# Day Food

*A journey from field to plate*

# Pinsa Pizza

**Roman style pizza with crisp edge and focaccia base (10 inch)**

## NDUJA 170

Spicy salami, eggplant, stracchino, chilli threads  
辣肉腸、茄子、Stracchino 芝士、辣椒絲

## Margahrita (V) 160

San Marzano tomato, Mozzarella, fresh basil –  
*pairs well with our Gweilo Lager 4.2% ABV*  
番茄、Mozzarella 芝士、羅勒

## Mortadella and Burrata 200

San Marzano tomato, mortadella, pistachio,  
Burrata – *pairs well with our Gweilo Session IPA 4.8% ABV*  
番茄、意式肉腸、開心果、Burrata 芝士

# Starters

## Two Bread Basket (V) 65

Stout and treacle Irish soda bread served with Marmite butter & roast garlic pinsa pizza  
愛爾蘭麵包配 Marmite 牛油、大蒜薄餅

## Beef Tartare 150

Wagyu flank, egg yolk, fermented red pepper paste, crispy potato threads and onion  
生和牛肉他他、和牛牛腹肉、蛋黃、發酵紅胡椒醬、脆薯仔絲、洋蔥

# Salads

## GRAIN Avocado Salad (V) 130

Sprouted and crunchy grains, nuts, seeds, avocado, Feta cheese, currants, herb dressing  
GRAIN 牛油果沙律、脆穀、果仁、牛油果、Feta 芝士、醋栗、香草醬汁

## Burrata (V) 135

Gentleman’s relish, grilled broccolini, pickled lemon, toasted breadcrumbs  
Burrata 芝士、鯷魚香草牛油汁、西蘭花苗、醃檸檬、烤麵包粒

## Truffled Four Cheese (V) 230

Mozzarella, Taleggio, Gorgonzola, Parmesan –  
*pairs well with our Gweilo Hazy IPA 4.2% ABV*  
四式芝士 - Mozzarella 芝士、Taleggio 芝士、Gorgonzola 藍芝士、巴馬臣芝士

## Carbonara 190

Mozzarella, guanciale, Pecorino crema, egg yolk –  
*pairs well with our Gweilo Session IPA 4.8% ABV*  
Mozzarella 芝士、風乾豬面頰肉、Pecorino 芝士、蛋黃

## Brawn 120

Pork terrine served with piccalilli and grilled Grain sourdough  
豬肉凍、英式醃菜醬、烤酸種麵包

## Salmon Pastrami 130

Charred cucumber, yuzu kosho vinaigrette and buttermilk dressing  
煙燻三文魚、醃青瓜、柚子胡椒油醋、白脫牛奶醬汁

## Pork and Beer Malt Sausage 120

Burnt apple ketchup and beer mustard celeriac remoulade  
啤酒麥芽香腸、焦香蘋果茄汁、啤酒芥末芹菜沙律

## Charred Mackerel 130

Cured and charred Mackerel, beetroot and plum relish, fennel creme fraiche  
鯖魚、紅菜頭、酸梅、茴香法式酸忌廉

## Prawn Cocktail 135

Tiger prawns, gweilo gin marie rose sauce, avocado, smoked cherry tomato, endive lettuce  
虎蝦、Gin 酒瑪麗玫瑰醬、牛油果、煙燻車厘子、菊苣

## Irish Pub Salad 135

Soft boiled egg, cashel blue cheese, pickled green beans, raw vegetables and salad cream  
溏心蛋、Cashel 藍芝士、醃青豆、蔬菜、沙律醬

## Buffalo Fried Halloumi (V) 80

Served with lager hot sauce and buttermilk dressing  
Halloumi 芝士、lager 啤酒辣醬、白脫牛奶醬汁

## Scotch Egg 80

Served with beer mustard mayonnaise  
蘇格蘭蛋、啤酒芥末蛋黃醬

## Grilled Padron Peppers (V) 75

Smoked olive oil and GRAIN salt mix  
烤西班牙Padron 辣椒、煙燻橄欖油、海鹽

## White Asparagus 130

Grilled white asparagus, watercress puree, malt crumb, poached duck egg, Parmasen  
白蘆筍、西洋菜蓉、麥芽粒、水波鴨蛋、Parmasen 芝士

# Mains

## Full Monty 155

Pork and beer malt sausage, potato & cheese hashbrown, brewers beans, bacon, portobello mushroom, fried egg, stout brown sauce  
啤酒麥芽香腸、芝士薯餅、啤酒豆、煙肉、大啡菇、炒蛋、黑啤酒燒汁

## Ox Cheek and Bone Marrow Pie 190

Puff pastry pie filled with slow cooked ox cheek with stout, served with mashed potato (baked fresh, allow 30 mins)  
黑啤酒慢煮牛面頰 & 骨髓批、薯蓉（新鮮焗製、需時30分鐘）

## Black Pepper Pecorino Tonnarelli (V) 180

“Cacio e pepe”, white miso, nooch, Pecorino  
黑椒芝士Tonnarelli 麵、Cacio e pepe 忌廉醬、白味噌、酵母、Pecorino 芝士

# Sides

## GRAIN Chips (V) 65

Chips, GRAIN salt  
薯條、GRAIN 特製海鹽

## Butter Leaf Salad (V) 55

Umami dressing, crispy onions, nooch  
牛油雜菜沙律、Umami 醬、脆洋蔥、酵母

## Kale and Spinach Pasta 170

Brown butter, Parmesan, malt crumb, duck egg yolk  
羽衣甘藍菠菜意大利麵、焦香牛油、Parmesan 芝士、麥芽粒、鴨蛋黃

## Bangers and Mash 160

Pork and beer malt sausage, mashed potato, onion gravy  
啤酒麥芽豬肉腸、薯蓉、洋蔥汁

## Chicken and Burnt Leek Pasty 170

Beer mustard cream sauce, mashed potato  
菲蔥雞肉批、啤酒芥末忌廉汁、薯蓉

## Beer Battered Haddock 170

Chips, malt vinegar mushy peas, beer pickle tartare sauce  
啤酒炸魚薯條、麥芽醋豌豆蓉、啤酒醃他他醬

## Potato n Cheese Hash (V) 175

Potato & ‘Lincolnshire poacher’ cheese hashbrown, roasted celeriac, watercress emulsion, black truffle, Marmite gravy  
芝士薯餅、烤芹菜、西洋菜、黑松露、Marmite 醬

## 7oz/ 200grams Wagyu Burger 180

Beer cheese sauce, dill lager pickles, beef mayonnaise and chips  
和牛芝士漢堡、啤酒芝士醬、蔣蘿lager 啤酒醃青瓜、牛肉蛋黃醬、薯條

## Steak and Chips

Served with pickled mushrooms, “beer” delaise sauce and chips  
牛扒薯條、醃蘑菇、啤酒醬汁、薯條

## Wagyu Bavette 280 grams 340

牛腹肉牛扒（280克）  
Rangers Valley, New South Wales, Australia specialise in long fed pure Black Angus and Wagyu cross breeds to bring you the highest quality, best tasting, consistently tender and delicious beef

## O’Connor Striploin 400 grams 380

O’Conner 西冷牛扒（400克）  
For over 25 years O’Connor Beef from Victoria, Australia, the cattle graze on natural clover and rye grass that result in meat that is all natural

## Roasted Cauliflower (V) 70

Lemon and miso sauce, puffed grains furikake  
烤椰菜花、檸檬味噌醬汁、脆米粒

## Salt Baked Beetroot (V) 65

Stout molasses, buttermilk dressing & crispy croutons  
鹽焗紅菜頭、啤酒蜜糖、白脫牛奶醬汁、麵包脆粒

# Coffee & Tea

## Espresso | Double Espresso 35

## Americano 35

## Latte | Cappuccino | Flat White 40

## Mocha | Hot Chocolate 42

## Any Iced Coffee 45

Soy Milk +5 Skim Milk +3

## Jasmine | English Breakfast |

## Earl Grey | Organic Lemongrass |

## Chamomile | Peppermint 42

# Soft Drinks

## Coke | Coke Zero | Sprite | Soda

## Water | Ginger Ale | Ginger Beer |

## Tonic Water 35

## Still or Sparkling Water

Antipodes, NZ 1 litre **70**

# Juice

# Blends

## Tropical Crush 70

Mint, honeydew melon, pineapple & lime

## No. 10 70

Pineapple, carrot & ginger

## Summer Time 70

Watermelon, grapefruit, lime & rosemary

## One Single Juice 50

Orange | Apple | Pineapple Cranberry | Watermelon | Grapefruit