

GRAZING

By Mark Greenaway

SNACKS

Brown Butter Custard Tart / Whipped Goats Curd / Muscadet Pumpkin / Pumpkin Powder	£3
Beef Tartare / Tapioca Cracker / Sorrel Mayonnaise	£4
Oyster / Caviar / Compressed Cucumber / Shallot Vinegar	1 for £3 2 for £5

STARTERS

HOT SMOKED SALMON Horseradish Crème Fraiche / Bread Tuille / Saffron Mayonnaise	£12
TEMPURA SOFT-SHELL CRAB Tartare Sauce	£12
HERITAGE TOMATO SALAD Smoked Romesco / Soused Tomatoes / Salsa Verde / Tomato Consommé	£9
CONFIT DUCK LEG TERRINE Toasted Brioche / Damson Chutney / Mushroom Butter	£10
ROASTED PARTRIDGE BREAST Stuffed Partriddge Leg / Chorizo Jam / Artichoke	£12

SURPRISE GRAZING TASTING MENU

Leave your dining experience in our chefs' hands featuring a selection of dishes from Grazing's past, present and future menus.

Last orders at 8.30 PM

7 Courses	£75pp
Add Matched Wine	£60pp

TO SHARE (FOR 2)

CLASSIC BEEF FILLET WELLINGTON Roasted Baby Vegetables / Thyme Jus	£65
MONKFISH BOURGUIGNON Pommes Anna / Chanterelles / Chive	£60

FROM THE GRILL

All served with watercress, Lyonnaise stuffed tomato and a choice of red wine jus, brown butter & bone marrow Hollandaise or peppercorn cream sauce

250G SIRLOIN STEAK	£35
280G RIB-EYE OF BEEF	£36
250G FILLET STEAK	£38

MAIN COURSES

HERB CRUSTED HALIBUT FILLET Salt Baked Beetroot / Puy Lentils / Caviar	£32
WILD MUSHROOM & HAZELNUT RAGU Salt Baked Celeriac / Parmesan / Truffle	£22
FISH AND CHIPS Crushed Peas / Tartare Sauce	£18
ROASTED TURKEY AND CONFIT LEG BALLOTINE Honey Glazed Parsnip / Brussel Sprouts / Pancetta	£28

SIDES

£5

Peas / Cream / Pancetta / Baby Gem
French Fries / Mayonnaise
Charred Hispi Cabbage / Chili & Hazelnut Butter / Parsley Mayo
Raw Spinach / Walnut / Spring Onion
Smoked Garlic / Pomme Puree

DESSERTS

STICKY TOFFEE PUDDING SOUFFLÉ (Please allow 15 minutes) Vanilla Ice Cream / Toffee Sauce	£12
CHOCOLATE AND BLACKBERRY TART Chocolate Cremaux / Fresh Blackberries / Blackberry Curd / Whipped Crème Fraiche	£12
CHRISTMAS PUDDING Whipped Brandy Butter / Custard / Cinnamon Parfait	£10
PEANUT CARAMEL CHEESECAKE Burnt Orange Jelly / Salted Caramel / Peanut Tuille / Frozen Cheesecake	£9
A SELECTION OF 3 CHEESES OR 5 CHEESES Lavosh Crackers / Oatcakes / Rhubarb Chutney / Celery / Frozen Grapes	£9 £15

ALLERGY ADVICE

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please speak to a member of staff. Although some dishes may not contain nuts, we cannot guarantee our dishes are nut-free

A discretionary service charge of 12.5% will be added to your bill.

 @grazingbymarkgreenaway

 @grazingbymarkgreenaway

 @GrazingByMG