

GRAZING

By Mark Greenaway



SURPRISE GRAZING MENU

Why Not Leave Your Dining Experience In Our Hands

6 Courses	£65pp
Add Matched Wine	£50pp
Add Matched Premium Wine	£85pp

STARTERS

CRAB CANNELLONI	£13
Herb Butter / Smoked Cauliflower Purée / Lemon Pearls	
AUBERGINE & BLACK GARLIC RAVIOLO	£12
Onion Broth / Pickled Courgette	
CONFIT DUCK TERRINE	£11
Bread Tuile / Parsley / Parfait / Walnut	
TREACLE & MISO CURED TROUT	£13
Cucumber Carpaccio / Pickled Shiitake Mushrooms / Cucumber Gazpacho / Sourdough Shards	
BEEF TARTARE	£10
Confit Egg Yolk / Parmesan Sponge / Tomato / Parmesan	

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 10% will be added to your bill.

MAIN COURSES

ROASTED HALIBUT	£29
Dill Jelly / Salt Baked Beetroot / Herb Crust / Cauliflower Crisps	
PERTSHIRE LAMB	£27
Salt Baked Belly / Pea & Broad Bean Tart / Pea Purée / Potato Terrine / Rosemary Jus	
POACHED MONKFISH TAIL	£28
Confit Fennel / Razor Clams / Cockles / Potato Fondant / Baby Carrot / Carrot Purée	
FILLET OF ABERDEEN ANGUS BEEF	£33
Cottage Pie / Watercress Purée / Confit Turnip / Wild Mushrooms / Bone Marrow Jus	
SALT BAKED CELERIAC	£24
Pickled Apple / Crispy Salsify / Purple Sprouting Broccoli / Ajo Blanco	

DESSERTS

STICKY TOFFEE PUDDING SOUFFLE	£13
Salted Caramel / Date Ripple Ice Cream	
“ROKS & MOSS”	£11
Dark Chocolate / Pistachio / Kumquat	
RASPBERRY MOUSSE	£9.5
Jelly / Burnt White Chocolate / Fresh Raspberries	
STRAWBERRY TART	£9.5
Sheep's Milk Ice Cream / Compote / Crystallised Lemon Thyme	
A SELECTION OF FARMHOUSE CHEESE	
Frozen Grapes / Fig / Crackers / Compote	
3 Cheeses	£11
5 Cheeses	£13



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