

GRAZING

By Mark Greenaway

SNACKS

Brown Butter Custard Tart / Whipped Goats Curd / Mushroom / Mushroom Powder	V	£3
Beef Tartare / Coal Cracker / Lovage Mayonnaise		£4
Oyster / Caviar / Compressed Cucumber / Shallot Vinegar	1 for £3 2 for £5	

STARTERS

HOME-CURED SALMON	£10
Whipped Ricotta / Pickled Cucumber / Black Garlic Mayo / Beetroot Relish / Sourdough Cracker / Dill Oil	
TEMPURA SOFT-SHELL CRAB	£9
Tartare sauce	
RIPPED BURRATA	£12
Smoked Romesco / Soused Tomatoes / Salsa Verde	
ROASTED WOOD PIGEON	£12
Brioche French Toast / Pigeon Leg Sausage / Fresh Redcurrants / Maple Glaze	
PEA VELOUTÉ	V £9
Peas / Broad Beans / Whipped Crème Fraiche	

TO SHARE (FOR 2)

CLASSIC BEEF FILLET WELLINGTON	£65
Roasted Baby Vegetables / Thyme Jus	
ROAST SALMON FILLET	£50
Sauce Bouillabaisse / Crouton / Rouille	

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
½ ROAST CHICKEN	£24

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

PAN ROASTED HAKE FILLET	£28
New potato salad / stuffed chicken wing / charred baby leek / chive velouté	
CELERIAC AND POTATO PIE	V £18
King oyster mushroom / shiitake ketchup / brown butter crumb / Tenderstem broccoli / spring onion dressing	
FISH AND CHIPS	£18
Crushed Peas / Tartare Sauce	
PAN- ROASTED LAMB RUMP	£28
Ricotta Gnudi / Peas & Broad Beans / Lamb Bacon / Dressed Baby Gem Hearts / Lamb Fat Jus	

SIDES

£5

Peas / Cream / Pancetta / Baby Gem	
French Fries / Mayonnaise	V
Charred Hispi Cabbage / Chili & Hazelnut Butter /	V
Parsley Mayo / Micro Parsley	V
Raw Spinach / Walnut / Spring Onion	V
Confit Baby Carrots / Mushrooms / Whipped Nutmeg Goat's Cheese	V

DESSERTS

MULTILAYERED CHOCOLATE CAKE	V £12
Malt Ice Cream / Crystalised Hazelnuts / Chocolate Sauce	
SHEEP'S YOGHURT BAVAROIS	£10
White Chocolate Tuille / White Chocolate Snow / Raspberry Ripple Ice Cream / Lemon Balm	
STRAWBERRY ETON MESS	V £10
Custard Jelly / Meringue / Strawberry and Elderflower Sorbet	
PEANUT CARAMEL CHEESECAKE	£9
Burnt Orange Jelly / Salted Caramel / Peanut Tuille / Frozen Cheesecake	
A SELECTION OF 3 CHEESES	£9
OR 5 CHEESES	£15
Lavosh Crackers / Oatcakes / Rhubarb Chutney / Celery / Frozen Grapes	



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