



Graze

AUTUMN & WINTER MENU

SNACKS & NIBBLES

- Bread, Balsamic Vinegar & Olive Oil 3.50** (V) (GFO)
- Misto Olives 3.50** (VG) (GF)
- House Pork Scratchings 3.00**
Paprika Salt.

TO SHARE

- Charcuterie Board 21.00** (GFO)
Selection of cured meats, pickles, mini Camembert, fruit, onion marmalade, warm ciabatta.
- Fisherman's Board 23.00** (GFO)
Smoked salmon mousse, haddock goujons, filo prawns, breaded green lip mussels, rollmops, tartare, Marie rose, warm ciabatta, lemon.

STARTERS

- Soup of the Day 6.00** (V) (VGO) (GFO)
Ask your server for today's choice.
Served with warm ciabatta and butter.
- Breaded Green Lip Mussels 7.50** (GFO)
Tomato sauce, breadcrumbs, Parmesan, salad.
- Filo Wrapped Prawns 7.50**
Chilli aioli, burnt lemon.
- Glazed Pork Belly 6.50** (GF)
Crackling, celeriac remoulade.
- Panko Halloumi 6.50** (V)
Panko crumb, onion seeds, sour cream & chive and sweet chilli dip.
- Beef Tartar 7.50** (GFO)
Confit egg yolk, rocket, grilled bread.

FISH

- Gem Ale Fish & Chips 14.00**
Tartare sauce, pea purée, lemon.
- Clams & Spaghetti 14.00**
Chilli, red pepper, tomato.
- Rainbow Trout en Papillote 16.00** (GF)
Whole trout, new potatoes, fennel, kale, white wine.

STEAKS, BURGERS & GRILLS

Our beef is sourced from across the South West and dry aged on the bone for 28 days to maximize its flavour & tenderness. All steaks are served with chips, dressed leaf salad & slow roasted vine cherry tomatoes. All burgers served with fries.
Upgrade to Sweet Potato Fries for 2.00

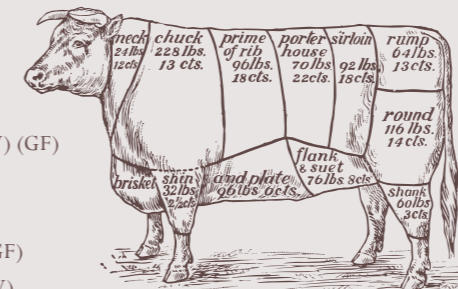
- Bavette 226g 15.00** (GF)
Cut against the grain, served sliced.
- Rump 226g 18.50** (GF)
A firm texture and rich flavour.
- Sirloin 226g 20.50** (GF)
A delicate flavour with a firm texture.
- Rib-Eye 226g 21.50** (GF)
The tastiest and most elegantly flavoured of steaks.
- Fillet 220g 28.00** (GF)
The most tender steak regarded by many as the premium cut.
- Chateaubriand 450g 60.00** (GF)
served with your choice of sauces.
For two to share or a hungry one.
- Rack of Ribs 16.50** (GFO)
Fries, barbecue sauce, crispy onions, coleslaw.
- Crusted Pork Tenderloin 18.00**
Hasselback potatoes, seared spring onion, braised red cabbage, roast apple, pork jus.
- Sous Vide Lamb Rump 19.00** (GF)
Dauphinoise, roasted baby leek, crispy bacon, minted pea purée, jus.
- Graze Cheese Burger 13.00** (GFO)
Burger sauce, gem lettuce, smoked Cheddar, sliced gherkins.
- Peri Chicken Burger 13.00** (GFO)
Peri marinated chicken, Cajun sour cream, gem lettuce, tomato, 'slaw.
- Vegan Bean Burger 12.00** (VG) (GFO)
Kidney bean, rocket, tomato, salsa.

SAUCES 3.00

- Garlic & Shallot Butter** (V, GF)
- Red Wine Jus**
- Stilton** (V)
- Béarnaise** (V, GF)
- Smoky BBQ**
- Cognac & Peppercorn** (GF)

EXTRAS

- Free Range Fried Egg 1.00** (V) (GF)
- Streaky Bacon 1.50**
- Halloumi 1.50** (V)
- Pineapple Salsa 1.50** (V) (GF)
- Smoked Cheddar 1.50** (V)



All our allergen information is recorded and available upon request. Please let your server know about any intolerance to specific allergens and we will be able to guide you to which of our dishes are safe for you to eat. While as a company we take steps to minimize the risk of cross contamination when preparing your order in our kitchens however due to the layouts and operational constraints of our kitchens we do not have specific allergen free zones and it is therefore not possible for us to fully guarantee separation of all allergens. There is also an increased risk of cross-contamination within our breakfast buffet and carvery areas and deep fried products. Consequently we cannot guarantee your order is 100% free from any allergenic ingredient. Please note, the information may not always be supplied by your server but from a trained member of our team who will be able to assist. If you would like further information on our cooking methods, please don't be afraid to ask one of our team members.

(v) vegetarian | (vo) vegetarian option available | (vg) vegan | (vgo) vegan option available | (gf) gluten free | (gfo) gluten free option available

A 10% discretionary service charge will be added to the final bill for groups of 8 or more.

SALADS & VEGETARIAN

- Pesto Pasta 12.00** (VG)
Sun dried tomatoes, toasted pine nuts, rocket.
- Chicken Salad 13.00** (GF)
Chicken, mixed quinoa, spinach, rocket, feta, cherry tomatoes, red onion, lemon vin.
- Winter Spiced Sweet Potato Salad 12.00** (GF)
Mixed leaf, roasted seeds, olives, tahini dressing.
- Smoked Tofu Goulash 12.00** (VG)
- Baked Brie 20.00** (V) (GFO)
Roasted nut & rosemary crumb, grilled ciabatta, pickled celery, balsamic cherries, butter.

SIDES

- Brie & Onion Potatoes 3.50** (V) (GF)
- Sweet Potato Fries 4.50** (VG) (GF)
- Chips 3.50** (VG) (GF)
- Fries 3.50** (VG) (GF)
- Garden Salad 3.50** (V) (VGO) (GF)
Mixed leaf, red onion, cherry tomatoes, cucumber.
- Smoked Cheddar Mash 3.50** (V) (VGO) (GF)
- Onion Rings 3.00** (V)
- Creamy Leek & Mushroom 3.50** (V) (VGO) (GF)
- Macaroni Cheese 4.50** (V)
- Seasonal Veg 3.50** (V) (VGO) (GF)
- Sautéed Fine beans 3.50** (VG) (GF)
Fresh chilli, garlic.

DESSERTS

- Sticky Toffee Pudding 5.50** (V)
Butterscotch sauce, salted caramel ice cream.
- Fruit Crumble 6.00** (VG) (GF)
Mixed fruit, apple, vanilla ice cream.
- Baileys Brulée 6.50** (V)
Shortbread.
- Cheese Board 8.00** (V) (GFO)
Cheddar, Stilton, brie, condiments, crackers.
- Ice cream/Sorbet 5.00** (V) (VGO) (GF)
Trio of ice cream or sorbets.

WHITE

HUNTERSVILLE CHENIN BLANC, 2018/19

Swartland, South Africa, (3) 13.5% vol

Fresh, stonefruit, lasting.

Bottle £19.50 - 175ml £4.90 - 250ml £6.80

ARTEMESIA GRILLO, 2017/18

Sicily, Italy, (2) 13% vol

Exotic, apricot, honey.

Bottle £19.65 - 175ml £5.20 - 250ml £7.10

LION RIDGE VIOGNIER, 2018/19

Swartland, South Africa, (2) 13.5% vol

Dry, tropical, lingering.

Bottle £19.90 - 175ml £5.25 - 250ml £7.15

RUMOURS CHARDONNAY, 2018/19

Riverina, New South Wales, Australia, (2) 12.5% vol

Creamy, peach, melon.

Bottle £20.65 - 175ml £5.30 - 250ml £7.20

DEA DEL MARE CATARRATTO PINOT GRIGIO, 2018/19

Sicily, Italy, (1) 12.5% vol

Crisp, citrus, subtle.

Bottle £21.00 - 175ml £5.40 - 250ml £7.35

GRAND ARTE ALVARINHO, 2016/17

Lisboa, Portugal, (2) 12.5% vol

Orchard fruit, finesse, length.

Bottle £23.50

MUSCADET DE SÈVRE ET MAINE SUR LIE, CHÂTEAU L'OISELINIÈRE DE LA RAMÉE, CHEREAU CARRÉ, 2016/17

Loire, France, (1) 12% vol

Sea-breeze, hay, youthful.

Bottle £25.50

TAWORRI SAUVIGNON BLANC, 2017/18

Marlborough, New Zealand, (2) 12.5% vol

Elderflower, grass, citrus.

Bottle £26.75 - 175ml £6.60 - 250ml £9.25

MONTAGNAC TERRES ROUGE PICPOUL DE PINET, 2018/19

Languedoc, South of France, (1) 13% vol

White flowers, zingy citrus.

Bottle £28.75

SANCERRE, DOMAINE NEVEU, 2017/18

Loire, France, (1) 12.5% vol

Gunflint, gooseberry, citrus.

Bottle £37.25

AMIGOS MARSANNE CHARDONNAY ROUSSANNE, MCHENRY HOHNEN, 2017/18

Margaret River, Western Australia, (2) 13.5% vol

Fruity, zesty, smooth.

Bottle £39.00

CHABLIS SAINT MARTIN, DOMAINE LAROCHE, 2018/19

Burgundy, France, (2) 12.5% vol

Gold, flinty, authentic.

Bottle £45.00

Graze

WINE LIST

RED

COSMINA PINOT NOIR, 2017/18

Ville Timis, Romania, (B) 12.5% vol

Rich, fruit cake, velvety.

Bottle £19.65 - 175ml £5.20 - 250ml £7.10

RUMOURS SHIRAZ, 2018/19

Riverina, New South Wales, Australia, (C) 13% vol

Silky, cherry, cocoa.

Bottle £20.65 - 175ml £5.30 - 250ml £7.20

HUNTERSVILLE PINOTAGE, 2016/17

Swartland, South Africa, (C) 14% vol

Plum, fruitcake, oak.

Bottle £22.65

AVANTI MALBEC, 2017/18

San Juan, Argentina, (C) 13% vol

Intense, spicy, blackberry.

Bottle £22.95 - 175ml £5.85 - 250ml £7.80

HONORÉ DE BERTICOT MERLOT, 2016/17

Côtes de Duras, South of France, (C) 12.5% vol

Light, supple, Bordeaux-style.

Bottle £23.50 - 175ml £6.00 - 250ml £7.90

THE DUCHESS PINOT NOIR, 2014/15

Marlborough, New Zealand, (B) 13% vol

Elegant, aromatic, plummy.

Bottle £31.00

VALPOLICELLA SUPERIORE RIPASSO, ZONIN, 2016/17

Veneto, Italy, (E) 14% vol

Rich, cherries, chocolate.

Bottle £32.00

CAVE DES GRANDS VINS DE FLEURIE, 2017/18

Burgundy, France, (B) 13% vol

Black fruit, smooth, succulent.

Bottle £33.00

ERMITA DE SAN FELICES, RESERVA, RIOJA, 2012/13

Spain, (D) 14% vol

Concentrated, blackberry, fabulous.

Bottle £37.50

CHÂTEAU SERGANT, 2016

Lalande-de-Pomerol, Bordeaux, France, (C) 14% vol

Rich, blackberry jam, caramel.

Bottle £41.00

GREAT WITH STEAK

OLD TRUE ZIN ZINFANDEL, 2016/17

Puglia, Italy, (D) 14% vol

Plums, vanilla, tobacco.

Bottle £20.65

TRUENO MALBEC, 2016/17

Mendoza, Argentina, (E) 13.5% vol

Raisins, chocolate, caramel.

Bottle £28.50

CÔTES DU RHÔNE ROUGE, COLOMBO & FILLE, 2016/17

Rhône, France, (C) 13.5% vol

Seductive, rounded, fruity.

Bottle £30.50

BLOOD & COURAGE SHIRAZ, ST. JOHN'S ROAD, 2016/17

Barossa, South Australia, (D) 14% vol

Rich, brooding, chocolatey.

Bottle £35.50

ROSÉ

LION RIDGE PINOTAGE ROSÉ, 2018/19

Western Cape, South Africa, (2) 12.5% vol

Dry, summer fruits, balanced.

Bottle £18.95 - 175ml £4.85 - 250ml £6.60

ARAPALA SKY ZINFANDEL ROSÉ, 2017/18

California, USA, (+) 10.5% vol

Strawberry, watermelon, balanced sweetness.

Bottle £18.95 - 175ml £4.85 - 250ml £6.60

Wines on this list may contain sulphites, egg or milk products.

Please ask a member of staff should you require guidance.

Vintages and % volumes may vary according to availability.

BUBBLES

PROSECCO SPUMANTE, CA'BOLANI, NV

Friuli-Venezia Giulia, Italy, (1) 11% vol

Floral, fresh, appley.

Bottle £28.00 - 20cl £8.50

JOSEPH PERRIER CUVÉE ROYALE BRUT, NV

Champagne, France, (1) 12% vol

Brioche, apple, balance.

Bottle £45.00 - 125ml £9.50

JOSEPH PERRIER CUVÉE ROYALE BRUT, HALF, NV

Champagne, France, (1) 12% vol

Brioche, apple, balance.

37.5cl £25.00

JOSEPH PERRIER CUVÉE ROYALE ROSÉ BRUT, NV

Champagne, France, (1) 12% vol

Vibrant, strawberry, violet.

Bottle £65.00

BOLLINGER SPECIAL CUVÉE BRUT, NV

Champagne, France, (1) 12% vol

Rich, intense, solid.

Bottle £75.00

DESSERT

MUSCAT DE ST JEAN DE MINERVOIS, DOMAINE LESTAILHADES HALF, 2012/13

Languedoc, South of France, (5) 15% vol

Sweet, dried fruit, rose.

37.5cl £18.50 - 125ml £6.50

CAMELEON MALBEC DULCE, 2017/18

Tupungato Valley, Mendoza, Argentina, (5) 17.5% vol

Intense, velvety, black plum.

50cl £24.95 - 125ml £6.50

WINE GUIDE

White & Rosé Wines: 1 (Driest) - 5 (Sweetest)

Red Wines: A (Lightest) - E (Deepest)

ST AUSTELL
EST. 1851
WINES

Wines supplied by
St Austell Wines, St Austell Brewery Co. Ltd., Cornwall.