

# Graze

## SPRING & SUMMER MENU

### SNACKS & NIBBLES

Bread, Balsamic Vinegar & Olive Oil 4.00 v | 🍷 | ngo

Misto Olives 4.00 v | vg | ngi

House Pork Scratchings 3.50 ngi  
Paprika salt.

### TO SHARE

**Charcuterie Board 21.50** 🍷 | ngo  
Selection of cured meats, pickles, mini Camembert, fruit, onion marmalade, warm ciabatta.

**Fisherman's Board 23.50** 🍷 | ngo  
Smoked salmon mousse, haddock goujons, filo prawns, mussels, rollmops, tartare, Marie Rose, warm ciabatta, lemon.

**Baked Brie 20.50** v | 🍷 | ngo  
Roasted nut & rosemary crumb, grilled ciabatta, pickled celery, balsamic cherries, butter.

### STARTERS

**Soup of the Day 6.50** v | vgo | 🍷 | ngo  
Ask your server for today's choice.  
Served with warm ciabatta and butter.

**Gin Cured Salmon 7.50** 🍷 | ngo  
Dill mayo, grilled sourdough, watercress.

**Filo Wrapped Prawns 8.00** 🍷  
Chilli aioli, burnt lemon.

**Glazed Pork Belly 7.00** ngi  
Crackling, celeriac remoulade.

**Panko Halloumi 7.00** v | 🍷  
Panko crumb, sour cream & chive and sweet chilli dip, mixed leaves.

**Grilled Goats' Cheese Salad 7.00** v | vgo | ngi  
Mixed leaves, pickled walnuts, pumpkin seeds, beetroot, house dressing.

### FISH

**Gem Ale Fish & Chips 14.50** 🍷  
Tartare sauce, pea purée, lemon.

**Half Kilo of Mussels 15.50** ngi  
Bounders & saffron sauce, fries.

**Sea Bass Fillet 15.50** ngi  
Whole new potatoes, peas, fine beans, bell pepper sauce.

## 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 15.50** ngi  
Cut against the grain, served sliced.

**Rump 226g 19.00** ngi  
A firm texture and rich flavour.

**Sirloin 226g 21.00** ngi  
A delicate flavour with a firm texture.

**Rib-Eye 226g 22.00** ngi  
The tastiest and most elegantly flavoured of steaks.

**Fillet 220g 28.50** ngi  
The most tender steak regarded by many as the premium cut.

**Chateaubriand 450g 60.50** ngi  
Served with your choice of sauces.  
For two to share or a hungry one.

**Rack of Ribs 17.50** 🍷 | ngo  
Fries, barbecue sauce, crispy onions, coleslaw.

**Bacon Wrapped Pork Tenderloin 19.50** ngi  
Cider fondant, grilled asparagus, carrot purée, cider jus.

**Lamb Rump 19.50** ngi  
Pea & chorizo fricassee, basil purée.

**Graze Cheese Burger 13.50** 🍷 | ngo  
Burger sauce, gem lettuce, smoked Cheddar, sliced gherkins, tomato.

**Peri-Peri Chicken burger 13.50** 🍷 | ngo  
Peri-peri marinated chicken, Cajun sour cream, gem lettuce, tomato, coleslaw.

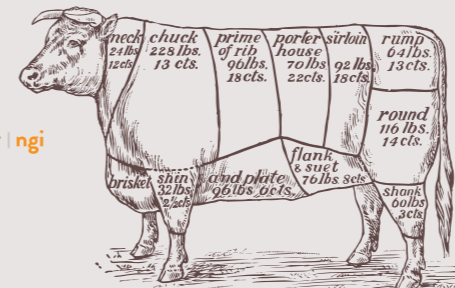
**Vegan Bean Burger 12.50** v | vg | 🍷 | ngo  
Kidney bean, rocket, salsa, Cajun ketchup.

### SAUCES 3.00

Garlic & Shallot Butter v | ngi  
Red Wine Jus ngi  
Stilton v | ngi  
Béarnaise v | ngi  
Smoky BBQ 🍷  
Cognac & Peppercorn ngi

### EXTRAS

Free Range Fried Egg 1.00 v | ngi  
Streaky Bacon 1.50 ngi  
Halloumi 1.50 v | ngi



All our allergen information is recorded and available upon request. Please let your server know about any allergy or intolerance you may have, and we will be able to provide information on our ingredients. We take steps to minimise the risk of cross contamination when preparing your food, however we do not have specific allergen-free zones in our kitchens and it is therefore not possible for us to fully guarantee separation of all allergens. If you would like further information on our preparation methods, please ask one of our team members.

#### Allergen & Dietary Key:

v vegetarian | vo vegetarian option available | vg vegan | vgo vegan option available

🍷 contains wheat, rye, barley or oats

ngi no gluten-containing ingredients, but risk of cross-contamination.

ngo this dish has a no gluten-containing ingredients option, but risk of cross-contamination.

*A 10% discretionary service charge will be added to the final bill for groups of 6 or more.*

### SALADS & VEGETARIAN

**Pesto Pasta 12.50** v | vg | 🍷  
Sun-dried tomatoes, toasted pine nuts, rocket.

**Chicken Salad 13.50** ngi  
Chicken, quinoa, spinach, rocket, feta, cherry tomatoes, red onion, lemon vinaigrette.

**Steak Salad 14.50** ngi  
Served pink, sliced steak, mixed leaves, fine beans, black olives, avocado, honey mustard dressing.

**Buddha Bowl 13.50** v | vg | ngi  
Sweet potato, red onion, broccoli, kale, chickpeas, tahini dressing.

### SIDES

**Rosemary & Smoked Sea Salt Potatoes 3.50** v | vg | ngi

**Sweet Potato Fries 4.50** v | vg | ngi

**Chips 3.50** v | vg | ngi

**Fries 3.50** v | vg | ngi

**Garden Salad 3.50** v | vgo | ngi  
Mixed leaves, red onion, cherry tomatoes, cucumber.

**Buttery Kale 3.00** v | vgo | ngi

**Onion Rings 3.00** v | 🍷

**Rocket & Parmesan Salad 3.50** v | vgo | ngi  
Olive oil, salt.

**Macaroni Cheese 4.50** v | 🍷

**Seasonal Vegetables 3.50** v | vgo | ngi

### DESSERTS

**Sticky Toffee Pudding 6.50** v | 🍷  
Butterscotch sauce, salted caramel ice cream.

**Pimm's Jelly 7.50** v | vg | ngi  
Mixed fruit, cucumber sorbet.

**Bakewell Tart 6.50** v | 🍷  
Coulis, Chantilly cream.

**Cheese Board 8.50** v | 🍷 | ngo  
Cheddar, Stilton, Brie, condiments, crackers.

**Ice Cream or Sorbet 5.50** v | vgo | ngi  
Trio of ice cream or sorbets.

## WHITE

**HUNTERSVILLE CHENIN BLANC, 2019/20**  
Swartland, South Africa, (3) 13% vol  
Fresh, stonefruit, lasting.  
Bottle £19.75 - 175ml £5.00 - 250ml £6.90

**MARTIN FIERRO TORRONTES, 2018/19**  
San Juan, Argentina, (2) 13.5% vol  
Floral, tropical, aromatic.  
Bottle £21.00 - 175ml £5.40 - 250ml £7.35

**LION RIDGE VIOGNIER, 2018/19**  
Swartland, South Africa, (2) 13.5% vol  
Dry, tropical, lingering.  
Bottle £21.00 - 175ml £5.40 - 250ml £7.35

**RUMOURS CHARDONNAY, 2019/20**  
Riverina, New South Wales, Australia, (2) 12% vol  
Creamy, peach, melon.  
Bottle £20.85 - 175ml £5.35 - 250ml £7.30

**DEA DEL MARE CATARRATTO PINOT GRIGIO, 2018/19**  
Sicily, Italy, (1) 12.5% vol  
Crisp, citrus, subtle.  
Bottle £21.50 - 175ml £5.45 - 250ml £7.55

**GRAND' ARTE ALVARINHO, 2017/18**  
Lisboa, Portugal, (2) 12.5% vol  
Orchard fruit, finesse, length.  
Bottle £23.95

**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 £25.75

**TAWORRI SAUVIGNON BLANC, 2019/20**  
Marlborough, New Zealand, (2) 12.5% vol  
Elderflower, grass, citrus.  
Bottle £26.95 - 175ml £6.70 - 250ml £9.35

**TERRES ROUGE PICPOUL DE PINET MONTAGNAC, 2018/19**  
Languedoc, South of France, (1) 13% vol  
White flowers, zingy citrus.  
Bottle £28.95

**SANCERRE, DOMAINE NEVEU, 2018/19**  
Loire, France, (1) 13% 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

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## WINE LIST

## RED

**FRUNZA PINOT NOIR, 2019/20**  
Banat, Romania, (A) 12.5% vol  
Rich, black cherry, cinnamon.  
Bottle £19.75 - 175ml £5.00 - 250ml £6.90

**RUMOURS SHIRAZ, 2018/19**  
Riverina, New South Wales, Australia, (C) 12.5% vol  
Silky, cherry, cocoa.  
Bottle £20.85 - 175ml £5.35 - 250ml £7.30

**HUNTERSVILLE PINOTAGE, 2018/19**  
Swartland, South Africa, (C) 13.5% vol  
Plum, fruitcake, oak.  
Bottle £22.95

**AVANTI MALBEC, 2018/19**  
San Juan, Argentina, (C) 13% vol  
Intense, spicy, blackberry.  
Bottle £23.50 - 175ml £6.00 - 250ml £7.90

**HONORÉ DE BERTICOT MERLOT, 2018/19**  
Côtes de Duras, South of France, (C) 13% vol  
Light, supple, Bordeaux-style.  
Bottle £23.75 - 175ml £6.15 - 250ml £8.00

**THE DUCHESS PINOT NOIR, 2015/16**  
Marlborough, New Zealand, (B) 13% vol  
Elegant, aromatic, plummy.  
Bottle £31.50

**VALPOLICELLA SUPERIORE RIPASSO, ZONIN, 2017/18**  
Veneto, Italy, (E) 14% vol  
Rich, cherries, chocolate.  
Bottle £33.00

**CAVE DES GRANDS VINS DE FLEURIE, 2018/19**  
Burgundy, France, (B) 13% vol  
Black fruit, smooth, succulent.  
Bottle £34.00

**ERMITA DE SAN FELICES, RESERVA, RIOJA, 2012/13**  
Spain, (D) 14% vol  
Concentrated, blackberry, fabulous.  
Bottle £38.00

**CHÂTEAU SERGANT, 2016/18**  
Lalande-de-Pomerol, Bordeaux, France, (C) 14% vol  
Rich, blackberry jam, caramel.  
Bottle £41.00

## GREAT WITH STEAK

**OLD TRUE ZIN ZINFANDEL, 2018/19**  
Puglia, Italy, (D) 14% vol  
Plums, vanilla, tobacco.  
Bottle £21.00

**TRUENO MALBEC, 2017/18**  
Mendoza, Argentina, (E) 13.5% vol  
Raisins, chocolate, caramel.  
Bottle £29.00

**BLOOD & COURAGE SHIRAZ, ST. JOHN'S ROAD, 2017/18**  
Barossa, South Australia, (D) 14.5% vol  
Rich, brooding, chocolatey.  
Bottle £36.00

## ROSÉ

**LION RIDGE PINOTAGE ROSÉ, 2018/19**  
Western Cape, South Africa, (2) 13.5% vol  
Dry, summer fruits, balanced.  
Bottle £19.75 - 175ml £5.00 - 250ml £6.90

**CAR HOP WHITE ZINFANDEL, 2017/18**  
California, USA, (3) 10.5% vol  
Sweet, watermelon, strawberry.  
Bottle £19.75 - 175ml £5.00 - 250ml £6.90

**SABLES D'AZUR ROSÉ, 2018/19**  
Côtes de Provence, South of France, (1) 13% vol  
Classic, delicate, dry, elegant.  
Bottle £29.95

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 £28.50 - 125ml £5.80 - 20cl £8.75

**VILLA SANDI IL FRESCO ROSÉ, NV**  
Veneto, Italy, (2) 11.5% vol  
Dry, fresh, zesty.  
20cl £9.50

**JOSEPH PERRIER CUVÉE ROYALE BRUT, NV**  
Champagne, France, (1) 12% vol  
Brioche, apple, balance.  
Bottle £47.00 - Half Bottle £26.00

**JOSEPH PERRIER CUVÉE ROYALE ROSÉ BRUT, NV**  
Champagne, France, (1) 12% vol  
Vibrant, strawberry, violet.  
Bottle £67.00

**BOLLINGER SPECIAL CUVÉE BRUT, NV**  
Champagne, France, (1) 12% vol  
Rich, intense, solid.  
Bottle £78.00

## DESSERT

**MUSCAT DE ST JEAN DE MINERVOIS, DOMAINE LES TAILHADES HALF, 2012/13**  
Languedoc, South of France, (5) 15% vol  
Sweet, dried fruit, rose.  
37.5cl £18.75 - 125ml £6.75

**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.