

SNACKS & NIBBLES

BREAD, BALSAMIC VINEGAR & OLIVE OIL 3.50 (V)

MISTO OLIVES 3.50 (VG) (GF)

HOUSE PORK SCRATCHINGS 3.00 (GF)
Paprika salt.

TO SHARE

CHARCUTERIE BOARD 17.00 (GFO)
Selection of cured meats, pickles, bread.

BAKED BRIE 15.00 (V) (GFO)
Warm ciabatta, pickles, onion marmalade, salad, garlic & rosemary oil.

FISH

GEM ALE FISH & CHIPS 14.00
Tartare sauce, mushy peas, lemon.

STEAMED MUSSELS 14.50 (GF)
Fried bacon, white wine cream sauce, mixed herbs, fries.

HERB CRUSTED HAKE 15.00
Ratte potatoes, heritage tomatoes, asparagus & basil velouté, grilled asparagus.

SALADS & VEGETARIAN

TRUFFLE MAC & CHEESE 9.50 (V)
Mozzarella, asparagus, peas, truffle oil.

VEGAN BEAN BURGER 12.00 (VG) (GFO)
Kidney bean, rocket, tomato, salsa.

CHICKEN CAESAR 13.00 (GFO)
Chargrilled chicken, bacon bits, Parmesan, croutons.

BUTTERNUT SQUASH RISOTTO 11.00 (VG) (GF)
Roast butternut squash, sweet potato, spinach, crispy sage leaves.

Graze

AUTUMN & WINTER MENU

STARTERS

SOUP OF THE DAY 6.00 (V) (VGO) (GFO)
Ask server for today's choice.
Warm ciabatta & butter.

STEAMED MUSSELS 7.50 (GFO)
Fried bacon, white wine cream sauce, mixed herbs, sliced bread.

CALAMARI 7.50
Aioli, lemon.

PORK RILLONS 6.50 (GF)
Crispy pork belly, apple sauce, watercress.

PANKO HALLOUMI 6.50 (V)
Panko crumb, onion seeds, sour cream & chive & sweet chilli dip.

BBQ PORK RIBS 7.50 (GFO)
Sticky barbecue sauce, crispy onions.

STEAKS, GRILLS & BURGERS

Our beef is from across the South West and is dry aged on the bone for 28 days to maximise its flavour & tenderness.

All our steaks are served with chips, dressed watercress & slow roasted vine cherry tomatoes. All our burgers are served with fries.

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.

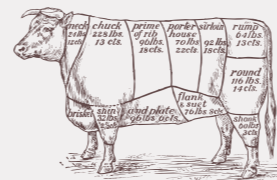
FILLET 220G 28.00 (GF)
The most tender steak regarded by many as the premium cut.

RACK OF RIBS 16.50 (GFO)
Fries, barbecue sauce, crispy onions, coleslaw.

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.

WAGYU BURGER 16.00 (GFO)
Gem lettuce, tomato, red onion, kimchi mayo.



EXTRAS

UPGRADE TO SWEET POTATO FRIES 2.00
FREE RANGE FRIED HENS EGG 1.00 (V) (GF)
STREAKY BACON 1.50 / HALLOUMI (V) 1.50
PINEAPPLE SALSA 1.50 (V) (GF)
SMOKED CHEDDAR 1.50 (V)

SAUCES 3.00

GARLIC & SHALLOT BUTTER (V, GF)
RED WINE JUS / STILTON (V)
BÉARNAISE (V, GF) / SMOKY BBQ
COGNAC & PEPPERCORN (GF)

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.

CHAMP MASH 3.50 (V) (VGO) (GF)
Spring onion, Cheddar.

ONION RINGS 3.00 (V)

GARLIC & THYME MUSHROOM 4.00 (V) (GF)

MACARONI CHEESE 4.50 (V)

SEASONAL VEG 3.50 (V) (VGO) (GF)

BROCCOLI & STILTON 3.50 (V) (VGO) (GFO)

PROSECCO BRUNCH

TWO-HOUR BOTTOMLESS
BRUNCH FOR
£27.50 ER PERSON

Saturday & Sunday
from 10am until 4pm

LUNCHTIME TAPAS

THREE TAPAS DISHES
AND A GLASS OF WINE
FOR JUST £11.50

Monday to Friday
from 12pm until 5pm

SUNDAY ROASTS

A SELECTION OF
LOCALLY SOURCED MEATS
12 NOON - 8PM

All served with seasonal vegetables,
roast potatoes & proper gravy

Allergen information is available upon request. Please let your server know about any intolerance to specific allergens and we will be able to say which of our dishes are safe for you to eat. 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.

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

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
Viiile 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.