

SNACKS & NIBBLES

BREAD, BALSAMIC VINEGAR & OLIVE OIL (V) 3.50

MISTO OLIVES (V, GF) 3.50

HOUSE PORK SCRATCHINGS (GF) 3.00

TO SHARE

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

FISHERMAN'S BOARD 21.00
Beetroot cured salmon, smoked mackerel pâté, king prawns, rollmops, fish goujons, aioli, Marie Rose sauce, lemon, bread (GFO)

BAKED BRIE 15.00
Warmed bread, confit garlic & rosemary oil, onion marmalade, cornichons (V, GFO)

SALADS & VEGETARIAN

TRUFFLE MAC & CHEESE 9.50
Mozzarella, spinach, mushroom (V)

CHICKEN CAESAR 13.00
Bacon bits, Parmesan, croutons (GFO)

SWEET POTATO & LENTIL CURRY 11.50
Naan bread, yoghurt (V, GFO)

QUINOA SALAD 11.00
Quinoa, roasted winter vegetables, radish, pearl barley, chimichurri dressing (VG)
Add halloumi (V) 2.00 Add chicken 3.00
Add beetroot cured salmon 3.00

FISH

GEM ALE BATTERED FISH & CHIPS 14.00
Mushy peas, lemon

STEAMED MUSSELS 15.00
Leek, thyme, white wine cream sauce, fries (GF)

ROAST COD 16.00
Lemon beurre blanc, winter vegetable ratatouille (GF)

Graze

AUTUMN & WINTER MENU

STARTERS

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

SALT & PEPPER SQUID 7.50
Marinated in chilli & garlic, aioli, lemon

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

BBQ PORK RIBS 7.50
Sticky barbecue sauce

MISO STEAK 7.50
Asian 'slaw, Kimchi butter (GF)

STEAMED MUSSELS 7.50
Leek, thyme, white wine cream sauce (GF)

STEAKS, BURGERS & GRILLS

*Our beef is from across the West Country and Cotswolds.
It's dry-aged on the bone for at least 28 days to maximise its flavour and tenderness.*

All steaks are served with chips and dressed leaves. Upgrade to sweet potato fries for 2.00

FLAT IRON 226g 15.50
Cut against the grain from the shoulder, served sliced (GF)

RUMP 226g 18.50
A firm texture and rich flavour (GF)

SIRLOIN 226g 22.50
A delicate flavour with a firm texture (GF)

RIB-EYE 226g 24.50
The tastiest and most elegantly flavoured of steaks (GF)

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

CHATEAUBRIAND 450g 60.00
The 'Rolls Royce' of steak for two to share or a hungry one (GF)

RACK OF RIBS 16.50
Fries, barbecue sauce, coleslaw

PORK CHOP 16.00
Milk & honey brine, sage & onion potatoes, dressed leaf, apple jus

All burgers served with fries
Upgrade to sweet potato fries for 2.00

GRAZE CHEESEBURGER 13.00
Roast onion, American mustard, ketchup, gherkin

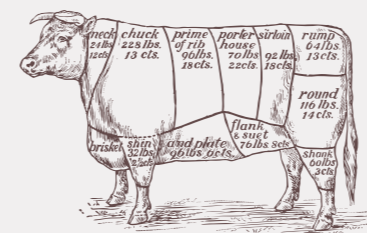
CHICKEN BURGER 13.00
Buttermilk chicken, aioli, coleslaw

WAGYU BEEF BURGER 16.00
Kimchi mayo, lettuce, onion, tomato

GRAZE FALAFEL BURGER 12.50
Asian slaw, baby gem, mayo (V)

Add an extra burger for 3.50
Add bacon for 1.50
Add halloumi for 2.00

BLUE - Seared
RARE - Red centre
MEDIUM RARE - Warm red centre
MEDIUM - Warm pink centre (touch of red)
MEDIUMWELL - Warm brown centre (touch of pink)
WELL DONE - Hot brown centre (no pink)



SAUCES 2.50

Red Wine & Bone Marrow
Stilton
Béarnaise (GF)
Chimichurri (VG)
Garlic Butter (V)
Peppercorn

SIDES

BRIE & ONION POTATOES (V, GF) 3.50

SWEET POTATO FRIES (V) 4.50

CHIPS (VG, GF) 3.50

FRIES (VG, GF) 3.50

SIDE SALAD (VG, GF) 3.50

GARLIC & THYME MUSHROOMS (V, GF) 4.00

CAULIFLOWER & CHESTNUTS (V) 3.50

ROOT VEG MASH (V, GF) 3.50

GEM ALE ONION RINGS 3.00

MACARONI CHEESE (V) 4.50

SEASONAL VEGETABLES (VG) 3.50

PUDDINGS

CHOCOLATE BROWNIE 6.50
Vanilla ice cream (V)

APPLE & CINNAMON CRUMBLE 6.00
Vanilla ice cream (V)

WINTER BERRY ETON MESS (V) 6.00

VANILLA CHEESECAKE 6.50
Berry coulis (V)

TRIO OF ICE CREAM 5.50
Ask your server for today's selection (V)

Brewer & Bean

ESPRESSO 1.95
DOUBLE ESPRESSO 2.45
MACCHIATO SML 2.10 / REG 2.60
AMERICANO SML 1.95 / REG 2.45
FLAT WHITE 2.75
LATTE SML 2.50 / REG 3.00
CAPPUCCINO SML 2.50 / REG 3.00
MOCHA SML 2.65 / REG 3.15
ICED COFFEE SML 1.95 / REG 2.45

POT OF TEA FOR ONE 1.95 / FOR TWO 3.45
HERBAL/FRUIT INFUSION 2.55

HOT CHOCOLATE 2.85
DELUXE HOT CHOCOLATE 3.25

EXTRA SHOT 0.50
FLAVOURED SYRUP 0.50
DECAF/SKINNY - JUST ASK!

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.

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

WHITE

CHENIN BLANC, RUE DES AMIS, 2016/17
LANGUEDOC, FRANCE, (3) 12% vol
Off-dry, mineral, floral.
Bottle £18.50 - 175ml £4.75 - 250ml £6.40

GRILLO, ARTEMESIA, BOTTER, 2016/17
SICILY, ITALY, (2) 13% vol
Exotic, apricot, honey.
Bottle £19.50 - 175ml £5.10 - 250ml £7.00

VIOGNIER, LION RIDGE, 2016/17
SWARTLAND, SOUTH AFRICA, (2) 13.5% vol
Dry, tropical, lingering.
Bottle £19.50 - 175ml £5.10 - 250ml £7.00

CHARDONNAY, RUMOURS, 2016/17
SOUTH EAST AUSTRALIA, (2) 12.5% vol
Creamy, peach, melon.
Bottle £20.00

PINOT GRIS, AGUSTINOS ESTATE, 2016/17
BIO-BÍO VALLEY, CHILE, (2) 12.5% vol
Apple, quince, thirst-quenching.
Bottle £21.00 - 175ml £5.40 - 250ml £7.40

ALVARINHO, GRAND'ARTE, 2016/17
LISBOA, PORTUGAL, (2) 12.5% vol
Orchard fruit, finesse, length.
Bottle £23.00

MUSCADET DE SÈVRE ET MAINE SUR LIE, CHÂTEAU
L'OISELINIÈRE DE LA RAMÉE, CHEREAU CARRÉ, 2014/15
LOIRE, FRANCE, (1) 12% VOL
Sea-breeze, hay, youthful.
Bottle £25.00

SAUVIGNON BLANC, TAWORRI, 2015/16
MARLBOROUGH, NEW ZEALAND, (2) 12.5% vol
Elderflower, grass, citrus.
Bottle £26.50 - 175ml £6.50 - 250ml £9.10

FRIENDLY GRÜNER VELTLINER, LAURENZV, 2014/15
NIEDEROSTERREICH, AUSTRIA, (2) 12.5% vol
Fresh, mineral, delicate.
Bottle £35.00

SANCERRE, DOMAINE NEVEU, 2015/16
LOIRE, FRANCE, (1) 12.5% vol
Gunflint, gooseberry, citrus.
Bottle £37.00

MONTAGNY, LOUIS LATOUR, 2013/14
CÔTE CHALONNAIS, BURGUNDY, FRANCE, (2) 13% vol
Ripe fruit, lemon, buttery.
Bottle £42.00

CHABLIS SAINT MARTIN, DOMAINE LAROCHE, 2015/16
CHABLIS, BURGUNDY, FRANCE, (2) 12.5% vol
Gold, flinty, authentic.
Bottle £45.00

Graze

WINE LIST

RED

CABERNET SAUVIGNON, RUE DES AMIS, 2016/17
LANGUEDOC, FRANCE, (C) 13% vol
Ripe fruit, herbs, spice.
Bottle £18.50 - 175ml £4.75 - 250ml £6.40

SHIRAZ, RUMOURS, 2016/17
SOUTH EAST AUSTRALIA, (C) 12.5% vol
Silky, cherry, cocoa.
Bottle £20.50 - 175ml £5.10 - 250ml £6.90

RIOJA, AZABACHE, 2015/16
SPAIN, (C) 14% vol
Rich, red-berries, vanilla.
Bottle £21.00 - 175ml £5.40 - 250ml £7.40

PINOTAGE, HUNTERSVILLE, 2016/17
SWARTLAND, SOUTH AFRICA, (C) 14% vol
Plum, fruitcake, oak.
Bottle £22.50

MALBEC, AVANTI, BODEGAS BORBORE, 2016/17
SAN JUAN, ARGENTINA, (C) 13% vol
Intense, spicy, blackberry.
Bottle £22.50 - 175ml £5.80 - 250ml £7.70

MERLOT, HONORÉ DE BERTICOT, 2015/16
IGP DE L'ATLANTIQUE, FRANCE, (C) 12.5% vol
Light, supple, Bordeaux-style.
Bottle £23.00 - 175ml £5.95 - 250ml £7.80

PINOT NOIR, THE DUCHESS, 2014/15
MARLBOROUGH, NEW ZEALAND, (B) 13% vol
Elegant, aromatic, plummy.
Bottle £30.00

VALPOLICELLA SUPERIORE RIPASSO, ZONIN, 2014/15
VENETO, ITALY, (E) 14% vol
Rich, cherries, chocolate.
Bottle £31.50

FLEURIE, CHÂTEAU DE L'ABBAYE, 2014/15
BEAUJOLAIS, FRANCE, (B) 12.5% vol
Smooth, violet, rose.
Bottle £32.00

ERMITA DE SAN FELICES RIOJA RESERVA,
BODEGAS SANTALBA, 2009/10
RIOJA, SPAIN, (D) 14% vol
Concentrated, blackberry, fabulous.
Bottle £37.00

CHÂTEAU SERGANT, 2014
LALANDE-DE-POMEROL, BORDEAUX, FRANCE, (C) 14% vol
Rich, blackberry jam, caramel.
Bottle £40.00

GREAT WITH STEAK

ZINFANDEL, TRUE ZIN, 2016/17
PUGLIA, ITALY, (D) 14% vol
Plums, vanilla, tobacco.
Bottle £20.50

VIDA ORGANICA, MALBEC, MENDOZA, 2017
ZUCCARDI, MENDOZA, ARGENTINA, (D) 13% vol
Dried fruits, satisfying, modern.
Bottle £28.00

CÔTES DU RHÔNE ROUGE, COLOMBO
& FILLE, 2015/16
RHÔNE, FRANCE, (C) 13.5% vol
Seductive, rounded, fruity.
Bottle £30.00

SHIRAZ, BLOOD & COURAGE,
ST. JOHN'S ROAD, 2013/14
BAROSSA, AUSTRALIA, (D) 14% vol
Rich, brooding, chocolatey.
Bottle £35.00

ROSÉ

PINOTAGE ROSÉ, LION RIDGE, 2016/17
WESTERN CAPE, SOUTH AFRICA, (2) 12.5% vol
Dry, summer fruits, balanced.
Bottle £18.50 - 175ml £4.75 - 250ml £6.40

ZINFANDEL ROSÉ, ARAPALA SKY, 2015/16
CALIFORNIA, USA, (4) 10.5% vol
Sweet, strawberry, watermelon.
Bottle £18.75 - 175ml £4.80 - 250ml £6.50

LAROCHE, ROSÉ DE LA CHEVALIÈRE, 2016/17
LANGUEDOC, SOUTH OF FRANCE, (2) 12.5% vol
Dry, rich rosé style, food friendly.
Bottle £24.00

BUBBLES

PROSECCO SPUMANTE, TENUTA CA'BOLANI, NV
ITALY, (1) 11% vol
Floral, fresh, appley.
Bottle £27.00 - 20cl £8.00

JOSEPH PERRIER CUVÉE ROYALE BRUT, NV
CHAMPAGNE, FRANCE, (1) 12% vol
Brioche, apple, balance.
Bottle £47.50

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

LAURENT PERRIER ULTRA BRUT, NV
CHAMPAGNE, FRANCE, (1) 12% vol
Mineral, elegant, exciting.
Bottle £80.00

DESSERT

MUSCAT DE ST JEAN DE MINERVOIS,
DOMAINE LESTAILHADES, 2012/13
SOUTH OF FRANCE, (8) 15% vol
Sweet, dried fruit, rose.
Half Bottle £18.50 - 125ml £6.50

PEDRO XIMENEZ TRIANA, JAVIER HIDALGO, NV
JEREZ, SPAIN, (9) 15% vol
Intensely sweet, molasses, raisin.
50cl £23.00 - 100ml £6.50

*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.*

125ml glasses available on request.

ST AUSTELL
EST. 1851
WINES

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