

GRAZING

By Mark Greenaway



CHEF MARK'S 100 MILE MENU

Celebrating a curated selection of Scotland's fresh, summer flavours, in support of hyper-local ingredients and suppliers located within 100 miles of our front door.

£75PP | Includes 4-course Tasting Menu & Drink Pairings

ARBROATH SMOKIE TART

Broad Beans | Peas | Curried Cauliflower Custard

FRESH MARTINI Nc' Nean Wild Botanical Spirit | Pea & Mint Vermouth | Mint Oil

PERTSHIRE LAMB LOIN

Shepherd's Pie Stuffed Onion | Carrot Purée | Lamb Fat Jus

AMAROSA Amarosa | Sweet Vermouth | Pinot Noir | Rosemary

RASPBERRY SORBET SCENTED WITH KINGSBARN'S WHISKY

Edinburgh Honey Meringues | Perthshire Cream

ANA Birch Caramel | Raspberry | Birch Snap Vodka

SUMMER STRAWBERRY & ELDERFLOWER CHEESECAKE

Gin Infused Crumb | Strawberry Parfait | Jelly

STRAWBERRY HIGHBALL Strawberry Infused Nc' Nean Whisky | Citrus | Elderflower Foam



All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of management team.

A discretionary service of 12.5% will be added to your bill.

FRESH INGREDIENTS /

At Grazing by Mark Greenaway, we pride ourselves on celebrating Scotland's fresh, seasonal ingredients, and working with a selection of local and sustainably-sourced suppliers from throughout the United Kingdom.

Allow Chef Mark Greenaway's 100 Mile Menu to take you on a journey through Scotland's most unique and delicious summer ingredients.

WITHIN 100 MILES /

Arbroath Smokies	72 miles
Peas	50 miles
Broad Beans	50 miles
Lamb	45 miles
Carrots	50 miles
Raspberries	50 miles
Honey	2 miles
Cream	21 miles
Strawberries	35 miles
Elderflowers	40 miles

IN PARTNERSHIP WITH /



Buck & Birch

NC'NEAN



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