

# GRAZING

By Mark Greenaway



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## TASTING MENU | 5 COURSES - £65

TO START, ENJOY YOUR CHOICE OF ONE OF THE FOLLOWING;

TREACLE & STOUT SOURDOUGH  
Whipped Homemade Butter

CRAB TOAST  
Smoked Almond Cream | Shellfish Butter | Crab Meat  
Supplement - £10pp

CONFIT LOCH DUART SALMON  
Celeriac | Gooseberry

MUSHROOM & HAZELNUT RAGOUT  
Celeriac | Parmesan | Truffle

PAN ROASTED BEEF FILLET  
Braised Beef Pie | Add Black Truffle - £15

RASPBERRY CANNOLI

STRAWBERRY MADELINE  
Cream Cheese

ADD MATCHING WINES | £50PP

*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*

## STARTERS

MACKEREL Celeriac   Gooseberry	£12
CRAB TOAST <i>(To Share)</i> Shellfish Butter   Smoked Almond Cream	£20
BURRATA Romesco   Heritage Tomatoes	£12
KEDGEREE Smoked Haddock   Poached Hens Egg	£12
HAM HOUGH TERRINE Smoked Cheddar Doughnut   Beer Pickled Shallots	£12
SOFT SHELL CRAB Tartare Sauce	£12
SUMMER SQUASH SOUP Salsa Verde   Croutons	£10

## MAIN COURSES

*Please choose one side per person.*

WHOLE SCRAPSTER LEMON SOLE Capers   Dill	£34
BRAISED ANGUS BEEF SHORT RIB Red Wine Jus	£30
PAN ROASTED SALMON Red Pepper   Tapenade	£28
MUSHROOM RAGOUT Celeriac   Parmesan   Truffle	£26
HARVESTOUN BATTERED HADDOCK FILLET Crushed Peas	£22
HALF ROAST CHICKEN Haggis Stuffing	£28
BEEF WELLINGTON <i>(To Share)</i> Red Wine Jus	£85
INVERNESS-SHIRE VENISON Garlic   Thyme	£32

## SNACKS

Beef Tartare   Cracker   Tarragon	£4
Belini   Home Cured Salmon   Caviar	£6
Tartlet   Brown Butter   Whipped Goats Curd	£4

## FROM THE GRILL

SIRLOIN	£38
RIB EYE	£38
FILLET	£40

## EXTRA SIDES

French Fries	£5
Pommes Anna   Sour Cream   Mushroom	
Hispi Cabbage   Chilli & Hazelnut Butter	
Raw Spinach   Spring Onion   Walnuts	
Peas   Cream   Smoked Bacon   Lettuce	
Carrots   Yuzu Dressing   Pine Nuts	

## DESSERT

STICKY TOFFEE PUDDING SOUFFLE	£12
CHOCOLATE MOUSSE Cherry   Clotted Cream	£12
STRAWBERRY MADELINE Cream Cheese	£12
PAVLOVA Lemon   Hibiscus   White Chocolate	£10
PEANUT CARAMEL CHEESECAKE Salted Caramel	£12
SELECTION OF CHEESE Crackers   Oatcakes   Frozen Grapes	
3 Cheeses	£10
5 Cheeses	£17

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