

# GRAZING

*By Mark Greenaway*



# GRAZING BY MARK GREENAWAY

## CHEF MARK GREENAWAY

Becoming a chef was an obvious career path for chef Mark Greenaway. Despite never dining in a restaurant growing up, his love for cooking and his tenacious nature forged an unstoppable path for the award-winning chef. From a young age, Mark cultivated his passion for cooking whilst working at some of the finest dining establishments around the world.

From early on in his career, chef Greenaway has always found his inspiration through working with seasonal Scottish ingredients, experimenting with flavours, using only the best local produce, and applying modern techniques to transform the simplest ingredients into something unique. This unique approach led Mark Greenaway to open his eponymous award-winning restaurant, Restaurant Mark Greenaway in 2013. Later in 2019, he opened Grazing by Mark Greenaway, offering a leisurely and relaxed dining experience while providing them with the finest fresh ingredients from local suppliers in Scotland.

Chef Greenaway has also authored his first cookbook 'Perceptions: Recipes from Restaurant Mark Greenaway.' The book challenged the misconception of Scottish food by championing the world-class array of Scottish produce through fresh eyes and went on to be awarded 'Best Cookbook in the World' in the 2017 Gourmand Book Awards.

## OUR ETHOS

Our ethos here at Grazing has always focused on provenance and produce. Mark has selectively picked to work with the best Scottish and English producers, so whether it's a humble carrot, the best scotch fillet of beef or anything in between, you can trust that every ingredient is at its peak seasonal best across the menus.

# 100 MILE MENU

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

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.

## WHY NOT START WITH...

TREACLE & STOUT SOURDOUGH Whipped Cultured Butter	£3.00 pp
MARK'S SNACKS	£8.00 pp
CRAB TOAST Smoked Almond Cream, Shellfish Butter, Crab Meat	£11.00 pp

## SOURCED 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
Crab	51 miles

## IN PARTNERSHIP WITH

  
Buck & Birch NC'NEAN

## TASTING MENU

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



### ALLERGY ADVICE

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.

# À LA CARTE MENU

Enjoy a selection of unique concept dishes and fresh, seasonal Scottish flavours, by celebrated Edinburgh chef, Mark Greenaway.

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TREACLE & STOUT SOURDOUGH £3.00 PP  
Whipped Cultured Butter

## MARK'S SNACKS £8.00 PP

Beef Tartare, Cracker, Tarragon

Tartlet, Beetroot, Whipped Goats Curd

Mackerel Tartare

## STARTERS

TORCHED MACKEREL £12.00  
Apple, Kohlrabi Remoulade,  
Gooseberry Gel

CRAB TOAST £22.00  
Shellfish Butter, Smoked  
Almond Cream (To Share)

RIPPED BURRATA £14.00  
Heritage Tomatos, Caponata, Fennel,  
Basil Oil, Pesto Focaccia

KEDEGREE £12.00  
Smoked Haddock,  
Poached Hens Egg

DUCK HAM SALAD £14.00  
Burnt Orange, Pea, Mangetout,  
Chicory, Duck Fat Brioche,  
Duck Liver Parfait, Orange Gel

SOFT SHELL CRAB £14.00  
Tartare Sauce

ROASTED RED £10.00  
PEPPER VELOUTE  
Onion Bhajl, Curry Oil



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# À LA CARTE MENU

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## MAIN COURSES

Please choose one side per person.

SEARED SCRABSTER SOLE £37.00  
Salted Lemon, Pickled White  
Grapes, Samphire

BRAISED OX CHEEKS £32.00  
Garlic, Spinach, Parsley Crumb  
Red Wine Jus

COD FILLET £35.00  
Warm Tartare Sauce, Caviar

AUBERGINE CAPONATA £28.00  
Crispy Basil, Ricotta

POTATO TERRINE (V) £22.00  
Lyonnais Onions, Tender Stem  
Truffle Espuma

HARVESTOUN BATTERED £23.00  
HADDOCK FILLET  
Crushed Peas

CHICKEN BREAST STUFFED £26.00  
WITH TARRAGON MOUSSE  
Bacon Jam Stuffed Yorkie, Red Wine Jus

BEEF WELLINGTON (To Share) £85.00  
Thyme Jus

LAMB LOIN £34.00  
Shepherd's Pie Stuffed Onion,  
Carrot Purée, Lamb Fat Jus

RARE BREED PORK CHOP £32.00  
Walnut Brown Sauce,  
Calvados & Date Jus

## FROM THE GRILL

Please choose one side per person.

SIRLOIN £38.00

RIBEYE £40.00

FILLET £47.00

## GRAZING SIDES

£6.00 Each

French Fries

Baby Wax Potato, Soy, Sesame Oil,  
Sugar, Sesame Seeds

Charred Baby Gem, Orange Dressing,  
Pickled Red Onions

Raw Spinach, Walnut, Spring Onion

Peas, Cream, Smoked Bacon, Lettuce

Tender Stem Broccoli, Paprika Almonds,  
Crispy Chilli



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# DESSERT MENU

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STICKY TOFFEE PUDDING SOUFFLE £14.00

TRIPLE CHOCOLATE BROWNIE £12.00  
Orange Glaze, Miso Caramel Ice Cream

RASPBERRY CHOUX BUN £12.00  
Raspberries, Raspberry Cream,  
Raspberry Gel, Raspberry Caramel

LEMON MERINGUE PIE £12.00  
Torch'd Meringue, Blackberry Sorbet

PEANUT CARAMEL CHEESECAKE £12.00  
Salted Caramel

SELECTION OF CHEESE  
Crackers, Oatcakes, Frozen Grapes

3 Cheeses £14.00

5 Cheeses £17.00



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