

# GRAZING

By Mark Greenaway



## HUNDRED MILE MENU

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

£65PP | Includes 5-course Tasting Menu

£45PP | Matched Wines

### MARK'S SNACKS

Beef Tartare | Cracker | Tarragon  
Tartlet | Beetroot | Whipped Goats Curd  
Mackerel | Tartare

### SCOTTISH SMOKED SALMON

Sauce Gribiche | Salmon Caviar | Croutons

### OXTAIL BALLOTINE

Autumnal Vegetables | Potato Puree | Thyme Jus

### HEDGEROW BRAMBLE COMPOTE

Aeriated Custard | Oat Crumble

### ORGANIC CARROT CAKE

Cream Cheese Parfait | Carrot Gel | Honey Tuille



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 Autumn ingredients.

## WITHIN 100 MILES /

Beef	43 miles
Fruit	50 miles
Vegetables	50 miles
Salmon	20 miles

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