

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.

CHEF MARK'S MARKET MENU

£65PP Includes 5-course Tasting Menu

£45PP Matching Wine Pairing

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.

TASTING MENU

MARK'S SNACKS

Rice Cracker | Tuna | Lovage

Venison Bresaola | Pickled Quince | Cocoa Nib Crumb

Pea & Broad Bean Tart | Jersey Royals | Truffle | Pea Shoot

ROSCOFF ONION

Lamb Haggis | Potato Mousse | Whisky Jus

LAMB

Artichoke | Shepherd's Pie | Sweetbreads

WAFFLE ICE CREAM SANDWICH

Lavender | Blue Cornflowers

BRÛLÉE EGG CUSTARD

Caramelised White Chocolate | Lemon | Almond Ice Cream



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.

TREACLE & STOUT SOURDOUGH £3.00 PP
Whipped Cultured Butter

MARK'S SNACKS £10.00 PP

Beef Tartare, Cracker, Tarragon

Pea & Broad Bean Tart, Jersey Royals, Truffle,
Pea Shoot

Scottish Langoustine & Lemon Beignet, Dill
Mayo

STARTERS

SLOE GIN CURED SALMON £13.00
Dill Beignet, Caviar &
Chive Crème Fraiche

CRAB TOAST (To Share) £23.00
Shellfish Foam

BUTTERNUT SQUASH £14.00
& SAGE RAVIOLO
Brown Butter, Egg Yolk, Chives

KEDEGREE £13.00
Smoked Haddock,
Poached Hens Egg

GAME TERRINE £15.00
Damson Jam, Pickled Chestnuts,
Rosemary Scone

CHICKEN LIVER PARFAIT £15.00
Red Onion Marmalade,
Toasted Brioche

CAULIFLOWER VELOUTE £11.00
Crispy Leaves, Cauliflower
Tempura, Curry Oil



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À LA CARTE MENU

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MAIN COURSES

WHOLE ROASTED LEMON SOLE £40.00

Sauce Veronique, Celery, Pickled Cucumber, Sea Fennel

BRAISED OX CHEEKS £34.00

Garlic, Spinach, Parsley Crumb, Red Wine Jus

PAN ROASTED SCOTTISH SALMON £35.00

Pea & Broad Bean Fricassee, Pearl Onions, Watercress Sauce

MUSHROOM CHARLOTTE £28.00

Chive 'Butter' Sauce, Thyme Crumble

BABY SPICED WHOLE £25.00

CAULIFLOWER (V)

Roasted Lentil Dhal, Vegan Yoghurt, Coriander Oil

PAN ROASTED STONE BASS £26.00

Potato Lattice, Batter Scraps, Vanilla Veloute, Crushed Minted Peas

CHICKEN BREAST STUFFED £31.00

WITH TARRAGON MOUSSE

Bacon Jam Stuffed Yorkie, Red Wine Jus

BEEF WELLINGTON (To Share) £90.00

Thyme Jus

Please choose two sides.

PERTSHIRE LAMB RACK £36.00

Artichoke Stuffed Shepard's Pie, Red Cabbage Slaw, Lamb Jus

RARE BREED PORK CHOP £34.00

Black Pudding Puree, Apple Cider Jus

FROM THE GRILL

Please choose one side.

SIRLOIN £38.00

RIBEYE £40.00

FILLET £47.00

GRAZING SIDES £6.00 Each

French Fries

Dauphinoise Potato, Mull Cheddar

Braised Leeks, Hazelnut Dressing

Raw Spinach, Walnut, Spring Onion

Parmesan Peas, Black Pepper, Crispy Shallots

Tender Stem Broccoli, Paprika Almonds, Crispy Chilli



ALLERGY ADVICE

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DESSERT MENU

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

STICKY TOFFEE PUDDING SOUFFLE £14.00
Sticky Toffee Sauce, Vanilla Ice Cream

WHITE CHOCOLATE & STRAWBERRY £13.00
PARFAIT
White Chocolate, Strawberry Gel,
Strawberry Sorbet

PEANUT CARAMEL CHEESECAKE £12.00
Burnt Orange Jelly, Chocolate Shard

HONEY PANNA COTTA £11.00
White Peach Jelly, Peach, Honey Tuile,
Amaretti Crumb

SELECTION OF CHEESE
Crackers, Oatcakes, Frozen Grapes
3 Cheese £15.00
5 Cheeses £20.00



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