

# 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.

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## TASTING MENU

### MARK'S SNACKS

Roast Watermelon | Duck Ham | Plum Gel

Scottish Langoustine & Lemon Beignet | Dill Mayo

Tempura of Purple Sprouting Broccoli | Almonds | Dill | Cranberry Gel

### LAMB SANDWICH

Nashi Pear | Pear & Cumin Puree | Flowers | Dill

### PLAICE FILLET

Oxtail Cannelloni | Crab & Tomato Butter Sauce | Rye Bread Cracker

### ICE CREAM LOLLIPOP

White Chocolate | Raspberry

### CHOCOLATE MOUSSE

Puff Pastry | Caramelised Banana | Crystallised Pecans | Homemade Nutella



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 £10.00 PP

Roast Watermelon, Duck Ham, Plum Gel

Scottish Langoustine & Lemon Beignet, Dill Mayo

Tempura of Purple Sprouting Broccoli,  
Almonds, Dill, Cranberry Gel

## 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

SEARED SCRABSTER SOLE £40.00

Fried Capers, Salty Fingers,  
Hazelnuts, Pepper Dulse

BRAISED OX CHEEKS £34.00

Garlic, Spinach, Parsley Crumb,  
Red Wine Jus

LOCH FYNE SALMON FILLET £35.00

Brown Shrimp Tempura, Wilted Winter  
Greens, Chive Veloute

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.

VENISON LOIN £36.00

Venison Faggot, Cocoa Nib Crumb,  
Salsify Puree, Cointreau 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

Savoy Cabbage, Garlic Cream, Pancette

Tender Stem Broccoli, Paprika Almonds,  
Crispy Chilli



### ALLERGY ADVICE

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# DESSERT MENU

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

TRIPLE CHOCOLATE BROWNIE        £13.00  
Orange Glaze, Miso Caramel Ice Cream

PEANUT CARAMEL CHEESECAKE    £12.00  
Burnt Orange Jelly, Chocolate Shard

SCOTTISH HONEY PANNA COTTA    £11.00  
Rhubarb Jelly, Poached Rhubarb,  
Honey Tuile, Amaretti Crumb

SELECTION OF CHEESE  
Crackers, Oatcakes, Frozen Grapes

3 Cheese                                £15.00

5 Cheeses                               £20.00



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