

THE GRAZING ROOMS

MAIN MENU



LUNCH (12PM-4PM, LAST ORDERS 3PM)

NIBBLES

Bread and Butter (V)	£4
Marinated Olives (V, GF)	£4
Smoked Almonds (V, GF)	£4
Porky Scratchings (V, GF)	£4

SMALL PLATES

Rarebit on Rye (V)	£8
Sussex Charmer and Hepworth ale rarebit, toasted Donka rye, tomato and coriander seed relish	
Venison Sausage Roll	£9
Our venison and pork belly sausgae roll, celeriac remoulade, pickled walnut ketchup	
Cheese Souffle (V)	£8
Sussex Charmer cheese souffle, mustard cream, shaved Twineham Grange	
Hampshire Trout	£12
Cold smoked Hampshire trout, carrot and mustard seed relish, fennel pollen, smoked almonds, orange oil	
Venison Gyoza (DF)	£10
Crispy venison gyozas, Isle of White Garlic Mayo, Sauce Shop Chilli and Honey Sriracha, pickled ginger	

SHARING BOARDS

Baked Tunworth	£24
Rosemary and garlic baked Tunworth, local sourdough, chilli jam, truffle honey, onion relish	
Dry Aged Cowboy Steak (GF)	£50
Our dry ager 20oz Cowboy steak, rustic skin on fries, English watercress, Bearnaise, smoked salt	

LARGER PLATES

Tunworth Venison Burger	£14
Our loaded venison burger with Tunworth cheese, smoked bacon, gem lettuce, Isle of White Garlic Mayo and pickles in a Sodt baker's bun	
Dry Aged Rib-eye Steak	£20
Dry aged Rib-eye steak, smoked salt, cheesy leeks, watercress, cold pressed rapeseed truffle oil	
Fish fresh from the boat	£MP
Please ask for our fresh from the boat dish of the day	
Grazing Bowl (VG, GF, DF)	£12
Farm shop vegetables, crispy falafel, leaves and herbs with creamy hummus, toasted seeds, parsnip crisps	
Vegan Burger (VG, DF)	£12
Beetroot and butter bean burger, gem lettuce, vegan mayo, tomato relish and pickles in a Sodt baker's bun	

SIDES

Rustic skin on fries	£3.50
Truffle cheesy fries	£4
Farm shop leaf salad	£4
Farm shop slaw	£4
Cheesy new potatoes	£4

AFTERNOON TEAS SERVED 3PM TO 5PM

Coming in February!

THIRTY MILE SPECIALS MENU

Coming in February!

DESSERTS

Sticky Toffee Pudding	£7
Sticky date pudding, muscovado sauce, walnuts, Mooka salted caramel ice cream, cocoa nib tuile	
Lemon Posset	£7
Lemon posset, preserved blackberry and Haslemere Gin sorbet, dehydrated meringue, verbena	
Ice Cream Sandwich	£9
Rhubarb crumble Paris Brest ice cream sandwich, Hampshire cream	

"We prepare all our dishes using quality ingredients, sourcing from as locally as possible, cooked simply for you"

— Our Kitchen Team

Allergies: If you have any allergies or special dietary requirements please speak to a member of our team. Every care is taken to avoid any cross contamination when processing a specific allergen-free order. We work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

HOT DRINKS

Coffee — River Coffee

Espresso	£2.50
Macchiato	£2.50
Americano	£2.50
Cappuccino	£2.70
Latte	£2.70
Flat white	£2.70
Mocha	£2.70
Babyccino	Free

Hoogly Tea — Sussex

English Breakfast	£2.50
Earl Grey	£2.50
Chill Out Mint	£2.50
Darjeeling	£2.50

And many more!

Hot Chocolate

Our hot chocolate is made using locally sourced cow's milk	£2.50
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CHILLED DRINKS

South Downs Still Water	330ml	£2
	750ml	£3.50
South Downs Sparkling	330ml	£2
	750ml	£3.50
Folkington's Juices (Orange, Apple, Pineapple, Berries)		£3.50
Folkington's Sparkling (Ginger Beer, Elderflower, Rhubarb)		£3.50
Turner Hardy Tomato Juice (Proper Tom, Feisty Tom)		£4
Gusto Organic (Cola, Slim Cola, Orange, Lemon and Juzu, Pineapple)		£4

BEERS

Crafty Brewing (Artic Fox Pilsner, Loxhill Biscuit Ale)	£5
Hepworth Brewery (Aztec 0.5% Lager,) (Spartan 0.5% ale)	£5
Flower Pots (Goodens Gold, Perridge Pale, Pots Bitter)	£5

CIDERS

Meon Valley Cider (Chalk Stream, Dragonfly)	£5
The Garden Cider (Apple Cider, Elderflower Cider)	£5

MIXERS

Fever-Tree Tonics (Mediterranean, Light, Indian, Elderflower)	£2.50
Hartridges (Tonic, Ginger Ale)	£2.50
Soda Folk (Cream Soda, Root Beer)	£2.50

SPIRITS

	25ml	50ml
Gins		
Isle of Wight Mermaid, Isle of Wight Mermaid Pink, Chilgrove, Silent Pool, Jarrold's, Jarrold's Sloe, Haslemere	£3.50	£7

Vodkas

Black Cow Vodka, Chilgrove Vodka, Wasabi Vodka	£3	£6
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Rums

Portsmouth Rum	£3	£6
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WINES

	175	250	BTL
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Red Wine

Luis Canas Rioja Crianza <i>Rioja, Spain</i>	£8	£11	£30
Nostros Gran Reserva <i>Colchagua Valley, Chile</i>	£7	£9	£25
Versant Pinot Noir <i>Languedoc, France</i>	£6	£8	£22

White Wine

Albarino Orballo <i>Rias Baixas, Spain</i>	£8	£11	£30
Rut and Roar Sauvignon Blanc <i>Marlborough, New Zealand</i>	£7	£9	£25
One Chain Chardonnay <i>Australia</i>	£6	£8	£22

Rose

Piquepoul Rose Piquepoul Noir <i>Vin de Pays d'Oc, France</i>	£7	£9	£25
Masleurey Cinsault, Grenache <i>Provence, France</i>	£8	£11	£30

	125	BTL
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Sparkling

Wiston Estate Brut <i>West Sussex, UK</i>	£9	£38
Tinwood Brut Brut <i>West Sussex, UK</i>	£10	£42
Roebuck Chardonnay, Pinot Noir <i>West Sussex, UK</i>		£55
Hambledon Classic Cuvee <i>West Sussex, UK</i>		£60