
THE GRAZING ROOMS

SUNDAY LUNCH MENU



LUNCH (12PM-5PM LAST ORDERS 3.30PM)

NIBBLES

Bread and Flavoured Butters (V)	£4
Marinated Olives (V, GF)	£4
Smoked Almonds (V, GF)	£4
Fennel Dusted Porky Scratchings (GF)	£4

SMALL PLATES

New Season Asparagus (V) New Season asparagus, creamy goats curd, sauce vierge, toasted seeds, wild garlic	£8
Venison Terrine Pie Our venison and pistachio shortcrust pastry terrine pie, celeriac remoulade, fresh apple, Perfect Pickles piccalilli	£9
Sussex Cheese Souffle (V) Sussex cheese souffle, mustard, double cream, shaved Twineham Grange	£8
Smoked Trout Rillette Smoked trout and horseradish rillette, caper berries, cucumber, Shoots Farm shoots, crisp breads	£10

OUR ROASTS

Roast Venison Haunch	£24
Roast Beef Sirloin	£24
Roasted Marinated Half Chicken	£18
Vegan Beetroot Wellington (VG, DF)	£16

All our roasts are served with rapeseed roast potatoes, root vegetables, farm shop greens, yorkshire pudding and red wine jus

Fish of the Day ChalkStream trout, new season asparagus, herby new potatoes, pea puree, butter sauce	£20
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Butternut Gnocchi (V) Fresh potato gnocchi, roasted butternut squash, white wine cream sauce, Twinehams Grange toasted seeds, local watercress	£14
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Sides	
Cauliflower and leek bake	£4
Braised Red Cabbage	£4
Farm Shop Greens	£4

DESSERTS

Sticky Toffee Pudding Sticky date pudding, muscovado sauce, walnuts, Mooka salted caramel ice cream, cocoa nib tuile	£7
Lemon Posset (GF) Lemon posset, blood orange sorbet, blood orange gel, dehydrated meringue, lemon balm	£7
Chocolate Fondant Chocolate fondant, Mooka clotted cream gelato, bitter chocolate bark	£7

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.