

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
Fennel Dusted Porky Scratchings (GF)	£4

SMALL PLATES

Perfect as a starter or have two with some sides for a tasty lunch.

Duck Egg and Asparagus	£8
Slade Farm asparagus, duck egg, burnt onion, horseradish gremolata	

Tempus Salami	£9
Surrey House Salami, celeriac remoulade, red onion relish, local watercress. Sodt sourdough bread, truffle oil	

Cheese Soufflé (V)	£8
Sussex Charmer cheese soufflé, mustard cream, shaved Twineham Grange	

Charlie's Trout	£10
Cold Smoked Charlie's trout, garden pea, broad bean, pea puree, fennel pollen, salted cream, lemon oil	

Venison Kofta	£9
Venison kofta, pickled cucumber tzatziki, chilli sumac, coriander	

SHARING BOARDS

The Grazing Board	£24
Honey and mustard venison sausages, Tempus salami, Beals Farm Nduja, Old Sussex cheddar, and Brighton Blue cheese served with farm shop slaw, pickled red cabbage, local watercress, Sodt sourdough, pickled onion ketchup, onion relish and perfect pickles piccalilli	

Dry Aged Cowboy Steak (GF)	£25PP
(Minimum 2 people) Our dry aged 20oz Cowboy steak, rustic skin on fries, English watercress, tarragon butter sauce, smoked salt	

LARGER PLATES

Tunworth Venison Burger	£14
Our loaded venison burger with Tunworth cheese, smoked bacon, gem lettuce, Isle of Wight garlic burger sauce, pickled red cabbage and gherkin ketchup in a Sodt baker's bun	

Dry Aged Rib Eye Steak	£20
45 day dry aged rib rye steak, smoked salt, beef fat and Chilgrove vodka spiked tomato salsa, local watercress, classic bernaise	

Venison Leg Steak	£18
Pan Seared Venison leg steak, chunky Chimichurri, chipotle mayo, micro coriander,	

BBQ Chalk Stream Trout	£MP
Chalk Steam Trout charred on the BBQ, Slade Farm asparagus, salsa verde, burnt lemon, batter scraps, Shoots Farm shoots	

Isle of Wight Halloumi Caesar (V)	£14
Isle of Wight Halloumi, baby gem lettuce, garlic croutons, Twineham Grange, Caesar dressing, spring shoots	

Vegan Burger (VG, DF)	£12
Beetroot and butter bean burger, gem lettuce, vegan mayo, tomato relish and pickles in a Sodt baker's bun	

Grazing Bowl (VG, GF, DF contains Sesame)	£12
Creamy hummous, crispy falafel, shoots farm leaves, toasted seeds, farm shop vegetables, preserved lemon oil	

SIDES

Rustic skin on fries (GF, DF)	£3.50
Truffle cheesy fries (GF)	£4
Farm shop leaf salad (GF, DF)	£4
Farm shop slaw (GF, DF)	£4

DESSERTS

Sticky Toffee Pudding	£7
Sticky date pudding, muscovado sauce, walnuts, Mooka salted caramel ice cream, cocoa nib tuile	

Lemon Posset (GF)	£7
Lemon posset, blood orange sorbet, blood orange gel, dehydrated meringue, lemon balm	

Strawberry Cheesecake	£7
White chocolate cheesecake, strawberry sorbet, strawberry and elderflower sauce, pistachio, meringue tuille	

"Almost all of the ingredients we use to create our dishes can be bought in our farm shop. If you have any questions please ask a member of our 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	£2.70
Americano	£2.70
Cappuccino	£3.20
Latte	£3.20
Flat white	£3.20
Mocha	£3.70

Simply Syrups

Salted Caramel	£1
Hazelnut	
Vanilla	

Sussex Tea

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	£3.50
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CHILLED DRINKS

South Downs Water

Still	330ml	£2
	750ml	£3.50
Sparkling	330ml	£2
	750ml	£3.50

Folkington's Juices

Orange	£3.50
Apple	£3.50
Pineapple	£3.50
Berries	£3.50
Cloudy Pear	£3.50

Luscombe

Rhubarb Crush	£3.50
Soda & Lime	£4.50

Turner and Hardy Tomato Juice

Proper Tom	£4
Feisty Tom	£4

Gusto Organic

Cola	£4
Slim Cola	£4
Orange	£4
Lemon and Juzu	£4

Belvoir

Elderflower Presse	£3.50
Ginger beer	£3.50

BEERS

Crafty Brewing

Artic Fox Pilsner	£5
Loxhill Biscuit Ale	£5

Langhams Brewery

Langhams Best Bitter	£5
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Langhams Hip Hop

£5

Hepworth

Aztec 0.5% Lager	£5
Spartan 0.5% Ale	£5

Flower Pots

Goodens Gold	£5
Perridge Pale	£5
Pots Bitter	£5

CIDERS

Meon Valley Cider

Chalk Stream - Medium	£5
Dragonfly - Dry	£5

SPIRITS

25ml 50ml

Gins

Isle of Wight Mermaid	£4	£7
Isle of Wight Mermaid Pink	£4	£7
Chilgrove	£4	£7
Silent Pool	£4	£7
Jarrold's	£4	£7
Jarrold's Sloe	£4	£7
Haslemere	£4	£7

Vodkas

Black Cow Vodka	£4	£7
Chilgrove Vodka,	£4	£7

Rums

Por Portsmouth Rum	£4	£7
Cinnabar	£4	£7

MIXERS

Fever-Tree Tonics

Mediterranean	£3.50
Light Indian	£3.50
Indian	£3.50
Elderflower	£3.50

Hartridges

Tonic	£2.50
Ginger Ale	£2.50

Soda Folk

Cream Soda	£2.50
Root Beer	£2.50