

# THE GRAZING ROOMS

## SUNDAY BBQ MENU



MENU (12PM-5PM, LAST ORDERS 3.30PM)

### NIBBLES

Sodt sourdough, wild garlic butter, marmite butter (V)	£4
Marinated olives, pickled red onion, infused oil (V, GF)	£4
Catalan style smoked almonds (V, GF)	£4
Fennel dusted porky scratchings (GF)	£4

### SMALL PLATES

<b>Venison Carpaccio</b>	£9
Venison carpaccio, Isle of Wight garlic aioli, green beans, shaved fennel, Shoots Farm shoots, truffle oil	
<b>Laverstoke Mozzarella (V)</b>	£10
Organic Laverstoke Mozzarella, Sodt sourdough, Nutbourne tomato, extra virgin olive oil, fresh basil, olive tapenade	
<b>Charlie's Trout</b>	£10
Cold Smoked Charlie's Trout, horseradish cream, pickled cucumber, sodt sourdough, fresh lemon	
<b>Cheese Soufflé (V)</b>	£8
Sussex Charmer cheese soufflé, mustard cream, shaved Twineham Grange	

### BBQ SHARERS

<b>The BBQ Grazer (GF)</b>	£28PP
(Minimum 2 people) Venison sausages, BBQ chicken and dry aged 10oz sirloin steak with local watercress, chimichurri and chipotle mayonnaise	
Accompanied with The Grazing Rooms rustic skin on roasties, smoky slaw, butter corn and farmhouse salad	
<b>MR T - The Big Daddy</b>	£30PP
(Minimum 2 people) Our dry aged T bone Steak served on a wooden board with chimichurri, chipotle mayo, bearnaise sauce and local watercress	
Accompanied with The Grazing Rooms rustic skin on roasties, smoky slaw, butter corn and farmhouse salad	

### FROM THE BBQ

<b>10oz Venison Leg Steak</b> - Chimichurri	£24
<b>8oz Dry aged Sirloin Steak</b> - Bearnaise	£26
<b>Harissa Chicken</b> - Chipotle Mayo	£20
<b>Miso Marinated Aubergine ( VG, DF)</b>	£18

All our BBQ plates are served garnished with local watercress. Accompanied with The Grazing Rooms rustic skin on roasties, smoky slaw, butter corn and farm house salad,

### LARGER PLATES

<b>BBQ ChalkStream Trout</b>	£MP
ChalkStream Trout charred on the BBQ, Slade Farm asparagus, chimichurri dressing, burnt lemon, summer herbs	
<b>Isle of Wight Halloumi Caesar (V)</b>	£14
Isle of Wight halloumi, baby gem lettuce, garlic croutons, Twineham Grange, Caesar dressing, spring shoots	

### SIDES

Rustic skin on roasties(GF, DF)	£4
Farm shop leaf salad (GF, DF)	£4
Farm shop slaw (GF, DF)	£4
Butter Corn (GF)	£4

### DESSERTS

<b>Sticky Toffee Pudding</b>	£7
Sticky date pudding, muscovado sauce, walnuts, Mooka salted caramel ice cream, cocoa nib tuile	
<b>Lemon Posset (GF)</b>	£7
Lemon posset, blood orange sorbet, blood orange gel, dehydrated meringue, lemon balm	
<b>Strawberry Cheesecake</b>	£7
White chocolate cheesecake, strawberry sorbet, strawberry and elderflower sauce, pistachio, meringue tuille	

"Many 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.

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**HOT DRINKS**

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## 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

Simple syrups	£1
Salted caramel	
Hazlenut	
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**

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## 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
Folkington's Sparkling	£3.50

Ginger Beer	£3.50
Elderflower	£3.50
Rhubarb & Apple	£3.50
Soda & Lime	£4.50

## Turner and Hardy Tomato Juice

Proper Tom	£4
Feisty Tom	£4
Luscombe	

Rhubarb crush	£3.75
Soda & Lime	£3.50
Gusto Organic	

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

## Belvoir

Elderflower Presse	£3.50
Ginger Beer	£3.50

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**BEERS**

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## Crafty Brewing

Artic Fox Pilsner	£5
Loxhill Biscuit Ale	£5

Langhams Brewery  
Langhams Best Bitter

£5

## 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

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**CIDERS**

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## Meon Valley Cider

Chalk Stream - Medium	£5
Dragonfly - Dry	£5

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**SPIRITS**

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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

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**MIXERS**

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## 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