

# 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.**

<b>Beetroot and Goat's Curd</b>	£8
Smoked beetroot, whipped goat's curd, beetroot puree, toasted pecans, apple balsamic, watercress	

<b>Venison Carpaccio</b>	£9
Seared Venison carpaccio, wasabi cream, pickled ginger, fresh chilli, coriander, kombu ponzu dressing	

<b>Cheese Soufflé (V)</b>	£8
Sussex Charmer cheese soufflé, mustard cream, pickled spring onion, shaved Twineham Grange, chive	

<b>Charlie's Trout</b>	£10
Smoked trout rilette, pickled fennel, summer shoots, parsley oil, Sodt bakery sourdough	

<b>Venison Kofta</b>	£9
Venison kofta, pickled cucumber tzatziki, chilli sumac, coriander	

### SHARING BOARDS

<b>Farm Shop Veggie Ploughmans</b>	£24
A selection of our deli cheeses served with a veggie sausage roll, farm shop slaw, pickled red cabbage, local watercress, Sodt sourdough, pickled onion ketchup, onion relish, perfect pickles piccalilli and smoked onion butter	

<b>The Grazing Board</b>	£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, perfect pickles piccalilli and smoked onion butter	

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

<b>Land and Sea (GF)</b>	£30PP
(Minimum 2 people) Our super dry aged 20oz rump steak with giant garlic butter prawns, rustic skin on fries, English watercress, tarragon butter sauce, chimichurri smoked salt	

### LARGER PLATES

<b>Our Butcher's Steaks</b>	
45 day dry aged steaks served with smoked salt, beef fat and Chilgrove vodka spiked tomato salsa, local watercress, classic bearnaise	

<b>Fillet</b>	£24
<b>Rib Eye</b>	£20
<b>Sirloin</b>	£19

<b>Tunworth Venison Burger</b>	£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	

<b>Venison Leg Steak</b>	£18
Pan seared venison leg steak, chunky chimichurri, chipotle mayo, micro coriander,	

<b>Our Fish and Chips</b>	£MP
Fish of the day, pea puree, herb and caper mayo, burnt lemon, salt and vinegar powder chips, lemon oil	

<b>Isle of Wight Halloumi Caesar (V)</b>	£14
Isle of Wight halloumi, baby gem lettuce, garlic croutons, Twineham Grange, caesar dressing, spring shoots	

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

<b>Grazing Bowl (VG, GF, DF, contains sesame)</b>	£12
Creamy hummus, crispy falafel, summer leaves, toasted seeds, farm shop vegetables, preserved lemon oil	

### SIDES

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

### DESSERTS

<b>Toffee Apple Pudding</b>	£7
Sticky date pudding, apple puree, demerara crumble, Mooka salted caramel ice cream, apple crisp,	

<b>Lemon and Raspberry Posset (GF)</b>	£7
Zesty lemon posset, raspberry sorbet, fresh raspberries, dehydrated meringue, baby basil	

<b>Amaretto Pavlova</b>	£7
Baked pavlova, cherry compote, biscotti crumble, amaretto ice cream, fresh cherries	

A discretionary 10% service charge is added on to each bill

**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	
Caramel	

### 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
Cranberry	£3.50

### Luscombe

Rhubarb Crush	£3.75
Rose Bubbly	£3.50

### Folkingtons

Soda & Lime	£3.50
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### Turner and Hardy Tomato Juice

Proper Tom	£4
Feisty Tom	£4

### Gusto Organic

Cola	£4
Slim Cola	£4
Orange	£4
Lemon and Yuzu	£4

### Belvoir

Elderflower Presse	£3.50
Ginger beer	£3.50

## BEERS

### Crafty Brewing

Artic Fox Pilsner	£5
Loxhill Biscuit Ale	£5

### Langhams Brewery

Langhams Hip Hop	£5
Langhams Best Bitter	£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

Portsmouth Rum	£4	£7
Cinnabar	£4	£7

## MIXERS

### Fever-Tree Tonics

Mediterranean	£3.50
Light Indian	£3.50
Indian	£3.50

### Hartridges

Tonic	£2.50
Ginger Ale	£2.50

### Soda Folk

Cream Soda	£2.50
Root Beer	£2.50