
THE GRAZING ROOMS

SUNDAY LUNCH MENU



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

NIBBLES

Bread with marmite butter, wild garlic butter (V)	£4
Marinated Olives (V, GF)	£4
Smoked Almonds (V, GF)	£4
Fennel Dusted Porky Scratchings (GF)	£4

SMALL PLATES

Beetroot and Goat's Curd	£8
Smoked beetroot, whipped goat's curd, beetroot puree, toasted pecans, apple balsamic, watercress	
Venison Carpaccio	£9
Seared Venison carpaccio, wasabi cream, pickled ginger, fresh chilli, coriander, kombu ponzu dressing	
Cheese Soufflé (V)	£8
Sussex Charmer cheese soufflé, mustard cream, pickled spring onion, shaved Twineham Grange, chive	
Charlie's Trout	£10
Smoked trout rillette, pickled fennel, summer shoots, parsley oil, Sodt bakery sourdough	

OUR ROASTS

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

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

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

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

Sides

Farmshop cheese bake	£4
Braised red cabbage	£4
Farm Shop greens	£4

DESSERTS

Toffee Apple Pudding	£7
Sticky date pudding, apple puree, demerara crumble, Mooka salted caramel ice cream, apple crisp,	
Lemon and Raspberry Posset (GF)	£7
Zesty lemon posset, raspberry sorbet, fresh raspberries, dehydrated meringue, baby basil	
Amaretto Pavlova	£7
Baked pavlova, cherry compote, biscotti crumble, amaretto ice cream, fresh cherries	

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.