

Day Graze

Nibbles

Sour dough, home churned butter	4
Marinated Olives	4

Starters

Soup of the day (v) – Stout wheaten	4
Fivemiletown goat cheese fritters, beetroot, apple, chicory, walnut brittle, Aged balsamic (V)	5
Salt & chili squid, wild rocket, Thai lime	6
Sizzling garlic & chilli prawns, crusty sourdough, churned butter	6
Chicken liver parfait, fig & red onion marmalade, toasted sourdough	5
Portavogie seafood chowder, homemade wheaten churned Irish butter	6
Wild mushroom risotto, black trompette, girolle, cepes, wild rocket, shaved parmesan garlic toast, white truffle	5
Confit of duck rolls, apple & clementine salad, fig & chili marmalade	5

Mains

Graze local game pie, red wine shallots, roasted root vegetables, creamy mash & parmesan gratin	10
Hereford burger, beef dripping chips, rocket salad, red onion, beef tomato	10
Graze seafood linguine, smoked haddock, cod, scallops, smoked salmon, portavogie prawns, lobster bisque, rocket, parmesan, garlic toast	12
Beer battered fish & chips, rocket salad, tarter aioli pea puree	10
Pan fried seabass, truffle mash, local samphire, baby beets, smoked salmon chowder	10
Strangforde rope mussels, white wine & garlic cream, beef dripping chips rocket salad warm sour dough	10
Large crispy portavogie prawn salad, organic leaves, beetroot, apple chicory, yellow tomatoes, creamy spicy aioli	10
Oven baked smoked haddock, creamy mash, green beans portavogie prawn chowder	10
Roast butternut squash & purple sprouting broccoli linguine, garlic toast rocket salad	12

Side Selection £3 – Baby boiled, beef dripping chips, mash, garlic saute, local vegetables, Graze salad

Night Graze

Nibbles

Sour dough, home churned butter	4
Marinated Olives	4

Starters

Soup of the day (v) – homemade wheaten, churned buter	4
Fivemiletown goat cheese fritters, beetroot, apple, chicory, walnut brittle, Aged balsamic (V)	5
Salt & chili squid, wild rocket, Thai lime	6
Portavogie crab on toast, organic leaves, citrus aioli, crispy capers	6
Sizzling garlic & chilli prawns, crusty sourdough, churned butter	6
Chicken liver parfait, fig & red onion marmalade, toasted sourdough	6
Local wood pigeon, pumpkin & wild mushroom ravioli, truffle crackers (may contain shot)	6
Confit of duck rolls, apple & clementine salad, fig & chili marmalade	5
Venison Scotch egg, caramelized pear, walnuts, baby beets, truffle aioli	6
Pan seared scallops, squash puree, squid crackers, samphire, lemon truffle	7

Mains

Hereford burger, beef dripping chips, red onion, tomato and rocket leaves	10
Graze seafood linguine, cod, scallops, salmon, smoked salmon, prawns, in a lobster bisque, parmesan, rocket, truffle oil, garlic toast	14
Pan roast cod, bacon & parsley crust, tender stem broccoli, roast combers smoked salmon cream	13
Free range chicken breast, boulangaire potato gratin, purple sprouting broccoli squash puree, yellow foot chanterelle, jus	13
Roast butternut squash & purple sprouting broccoli linguine, garlic toast rocket salad	12
Pan fried seabass, truffle mash, local samphire, baby beets, smoked salmon chowder	14
Barbary duck breast, fondant potato, woodland mushrooms, baby beets, heritage vegetables, squash puree, jus	15
Hereford 10oz Sirloin steak, beef dripping chips, wild mushrooms, green pepper corns	19
Grilled Dover sole, creamy mash, burgundy shallots, local samphire, forest mushrooms sauvignon cream	16

Side Selection £3 – Baby boiled, beef dripping chips, mash, garlic saute, local vegetables, Graze salad

Desserts - £5

Warm chocolate fondant, salted caramel, vanilla bean ice-cream
chocolate sauce

Crème caramel, poached fruits, beetroot & cardamom brittle

Baked lemon curd, pistachio ice cream, white chocolate tuille

Ice-cream & sorbet selection

Brambly apple crumble, vanilla bean ice-cream, crème anglaise

Coconut & Lime baked rice pudding, mango sorbet, pistachio shard

Fig & vanilla sponge, clandeboye yoghurt & blueberry ice cream
poached seasonal fruits

White chocolate parfait, poached fruits, apple, yellow man

Graze petit fours & coffee

5 cheeses with fudges biscuits, fig & grape chutney £6

Stuck for a gift this Christmas, why not get that special someone a
Graze Voucher

Prices do not include gratuity for your server. A 10% gratuity will be added to parties over 6. Tipping remains discretionary at all times.

(v) Denotes dishes suitable for vegetarians. Some dishes contain nuts or nut extract.
Please advise your server of any allergies.

All ingredients are selected to give our customers only the highest quality, taste and local provenance.
Due to market availability and customer demand, certain items, particularly seafood, may be restricted at times.