

NIBBLES



Marinated Gordal & Kalamata Olives (v) - 5

Alex Gooch Artisan Sourdough Bread - 6
salted butter



STARTERS

Leek & Potato Soup (ve) - 10

Welsh rarebit on toasted Alex Gooch artisan sourdough bread

Glamorgan Sausages (v) - 10

tomato & chilli jam

Brecon Aged Beef

& Smoked Beef Brisket Croquettes - 10

capers, gherkins & parsley mayonnaise

Lollipop Chicken Wings - 10

sweet chilli sauce, coriander

Sticky Honey & Grain Mustard

Monmouthshire Chipolatas - 10

spring onions & sesame seeds

Salt 'n' Pepper Squid - 10

aioli, burnt lemon

GRAZING BOARDS

VEG GRAZE BOARD (v) - 20

marinated feta, char-grilled courgettes, aubergines, mushrooms, peppers & artichokes, Alex Gooch artisan sourdough bread, hummus, marinated gordal & kalamata olives, caper berries, gherkins, balsamic onions, toasted seeds & dried fruit

WELSH CHEESE GRAZE BOARD (ve) - 20

Alex Gooch artisan sourdough bread, salted butter, marinated gordal & kalamata olives, caper berries, gherkins, balsamic onions, toasted seeds & dried fruit

ARTISAN CURED MEATS GRAZE BOARD - 22

Alex Gooch artisan sourdough bread, salted butter, marinated gordal & kalamata olives, caper berries, gherkins, balsamic onions, toasted seeds & dried fruit

CIABATTA SANDWICHES

available **12pm -5pm**

Fish Goujons - 13

tartare sauce, rocket

Vegan Baked Feta & Marinated Peppers - 14

houmous, rocket (ve)

Char-grilled Welsh Steak - 15

horseradish sauce, red onion marmalade, watercress

all served with lightly salted parsnip, beetroot & sweet potato crisps

SIDES - 6

Caesar salad
seasonal green vegetables (ve)
skinny fries (v)
chunky chips (v)
soft mash (ve)
garlic & parsley new potatoes (ve)



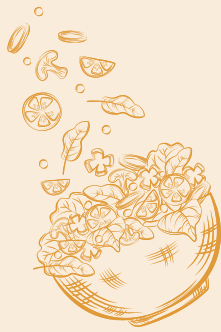
(v) - Vegan

(ve) - Vegetarian

a 10% discretionary service charge will be added to all bills

All prices include VAT at the current rate.

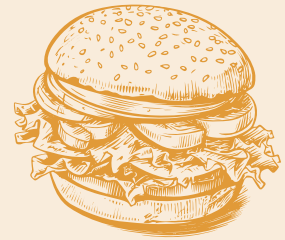
For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask the Manager.



GRAZE

RESTAURANT & BAR

MAINS



Rosedew Farm Mutton Sausages - 19
soft mash, onion gravy

Plant Based Burger (v) - 19
Alex Gooch artisan sourdough bun, vegan cheddar, truffle mayo, gherkins, beef tomato, shredded baby gem

'Grazing' Double Brecon Aged Beef & Smoked Beef Brisket Burger - 20
Alex Gooch artisan sourdough bun, tomato & chili jam, gherkins, beef tomato, shredded baby gem add 1.5 each; Welsh rarebit or locally cured & smoked grilled streaky bacon

Tempeh & Chickpea Shakshuka (v) - 20
roasted cherry tomato, smoked paprika & chilli sauce, flatbread

Graze IPA Battered Fish & Thick Chips - 22
tempura batter, smoked mushy peas, fresh tartare sauce, burnt lemon

Char-grilled Chicken Breast Caesar Salad - 20
kos lettuce, anchovy, ciabatta, croutons, parmesan

GRILLS



28 day aged Usk Valley & Vale of Glamorgan Beef

225g Rump Steak - 25
225g Sirloin Steak - 33

all served with grilled tomato, confit field mushroom & watercress

+ Add a sauce - 2.5 - béarnaise, peppercorn, aioli, tomato & chilli jam, garlic & parsley butter



DESSERT

Warm Sticky Toffee Pudding (ve) - 10
toffee sauce, clotted cream ice cream

Crème Brulee (ve) - 10
mini welsh cakes

Warm Dark Chocolate Brownie (ve) - 10
mint choc chip ice cream

Welsh Cheese Board (ve) - 12

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