ALL DAY DINING

GRAZE
AT HILTON CARDIFF

NIBBLES

Marinated Gordal & Kalamata Olives (v) - £7

Alex Gooch Sourdough & Salted Butter (ve) - £7.5

SMALLS

Leek & Potato Soup (ve) - £12
Welsh rarebit on Alex Gooch sourdough toast

Glamorgan Sausages (v) - £12
tomato & chilli jam

Brecon Aged Beef & Smoked Beef Brisket Croquettes - £12
capers, gherkins & parsley mayonnaise

Sweet Chilli Chicken Wings - £12
sesame seeds, coriander

Graze & Knights Beekeeping Honey & Grain Mustard Chipolatas - £12
spring onions

Salt 'n' Pepper Squid - £12
aioli, burnt lemon

Salt, Beetroot & Gin Cured Salmon - £13
celeriac remoulade, rye bread

Ham Hock & Pickled Carrot Terrine - £13
piccalilli sauce, Alex Gooch sourdough

GRAZING BOARDS

PLANT BASED GRAZE BOARD (V) - £24.5
Alex Gooch sourdough bread, marinated vegan feta, char-grilled courgettes, aubergines, mushrooms, peppers & artichokes, hummus, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit

BRITISH CURED MEATS GRAZE BOARD - £26.5
Alex Gooch sourdough bread, salted butter, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit

WELSH CHEESE GRAZE BOARD (VE) - £26.5
Alex Gooch sourdough bread, salted butter, marinated olives, caperberries, gherkins, balsamic onions, toasted seeds, dried fruit

SIDES

£7

Seasonal Green Vegetables (ve)
Skinny Fries (v)
Chunky Chips (v)
Caesar Salad

£7.5

Confit Garlic & Parmesan Fries (ve)
Soft Mash (ve)
Garlic & Parsley Potatoes (ve)
Grazing Salad

v - Vegan ve - Vegetarian | A 12.5% 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

FROM THE GRILL

28 Day Aged Vale of Glamorgan Beef

225G RUMP STEAK - £32.5
225G SIRLOIN STEAK - £42.5

Please ask for our guest Steak of the Day

all served with skinny fries, grilled cherry vine tomatoes, confit mushroom & watercress

add a sauce - £3
béarnaise | peppercorn | tomato & chilli jam
confit garlic & parsley butter | aioli

MAINS

Rosedew Farm Mutton Sausages - £22
soft mash, onion gravy

Tempeh & Chickpea Shakshuka (v) - £23
roasted cherry tomatoes, smoked paprika & chilli sauce, grilled flat bread

Plant Based Burger (v) - £23
sheese, Alex Gooch sourdough bun, gherkin, beef tomato, baby gem, skinny fries, truffle mayo

Char-grilled Chicken Caesar Salad - £23
baby gem, anchovies, ciabatta croutons, parmesan

Sweet Chilli Chicken Breast - £22
beetroot slaw, potato salad

Baked Fish & Leek Pie with Snowdonia Black Bomber Mash - £25
hake, salmon, smoked haddock & king prawn, creamy leek sauce

Aged Vale of Glamorgan Beef & Smoked Brisket Burger - £24
Alex Gooch sourdough bun, gherkin, beef tomato, baby gem, skinny fries, tomato & chilli jam

add - £2.5 each:
Welsh rarebit or locally cured, grilled bacon

IPA Battered Fish & Chunky Chips - £25
tempura batter, mushy peas, tartare sauce, burnt lemon

Graze & Knight's Beekeeping Honey Roasted Welsh Lamb Rump - £30
traditional chunky Welsh Cawl, Alex Gooch sourdough bread

DESSERTS

Affogato (ve) - £10
Calabrisella Welsh cake gelato, shot of espresso

Penderyn Crème Brulee (ve) - £12
mini Welsh cakes

Warm Sticky Toffee Pudding (ve) - £12
toffee sauce, clotted cream ice cream

Dark Chocolate Brownie (ve) - £13
mint choc chip ice cream

Welsh Cheese Board (ve) - £14

WINE LIST

WHITE

	125ml	250ml	BTL
Amabelli Trebbiano Organic Emilia Romagna	7.5	13.25	37.5
Circa Pinot Grigio Italy	8	14.75	39.5
Stellenrust Chenin Blanc South Africa	9	15.75	44.5
Yealands Estate Sauvignon Blanc New Zealand			47.5
Gavi di Gavi, Toledana Piemonte			52.5
Balfour Skye's Chardonnay Kent			65

RED

Villa dei Fiori Montepulciano Montepulciano d'Abruzzo	7.5	13.25	37.5
Solandia Primitivo Italy	8	14.75	39.5
Blaye Merlot Cabernet Sauvignon Côtes de Bordeaux	9	15.25	44.5
Viña Real, Rioja Crianza Alava			47.5
Zuccardi Serie A Malbec Uco Valley			57.5
Réserve des Jacobins, Louis Jadot Côte de Beaune			85

ROSÉ

Conto Vecchio Pinot Grigio Blush Montepulciano d'Abruzzo	9	15.25	44.5
Chateau La Gordonne Organic France			55

SPARKLING

Poeti Prosecco Brut DOC Treviso	9		44.5
Poeti Prosecco Rosé DOC Treviso	10		48.5
Balfour Leslie's Reserve Brut Kent			85
Balfour Leslie's Reserve Rosé Kent			90
Pommery Brut Royal Reims			130
Pommery Rosé Royal Reims			160

DRAUGHT BEERS

	½ pint	Pint
Ffresh Pale Ale	5	8.75
Mahou	5	8.75
Stella Unfiltered	5	8.75
Orchard Pig Cider	4.5	8.25
Camden Hells	5	8.75
Camden Pale	5	8.75
Camden Stout	5	8.75

BOTTLED BEERS

	Each
Budweiser	7
Corona	7
Corona Cero 0%	6
Peroni	7
Peroni GF	7
Guinness 0.0%	8
Koppaberg Strawberry & Lime	8.75
Koppaberg Mixed Berries	8.75
Koppaberg Strawberry & Lime 0%	8

SOFT DRINKS

	Each
Coca Cola 330ml	4
Diet Coke / Coke Zero 330ml	4
Fevertree Mixers 200ml	4
Sprite 330ml	4.5
Fanta 330ml	4.5
J2O Flavours 275ml	5.25
Cordial Dash	0.5

	½ pint	Pint
Juices	3	5
Tap Softs	3	5

SCAN QR CODE TO BROWSE FULL DRINKS MENU

GRAZE
AT HILTON CARDIFF

It is illegal to serve alcohol to anyone under 18 years old in accordance with the Weights and Measures Act 1985. Graze encourages responsible drinking. 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.

grazecardiff.com **@grazecardiff**