

# GRAZE

RESTAURANT & BAR

## GRAZE WINE LIST

### RED WINE

	175ml	250ml	BT
Graze Primitivo - Italy	7.75	11	32.5
Shiraz - Australia	8.5	12	34
Merlot - France	9	12.5	36
Rioja - Spain	11.5	16.5	48
Malbec - Argentina	13	18.5	53
Graves Rouge - France	17	24	70

### WHITE WINE

	175ml	250ml	BT
Graze Pinot Grigio - Italy	7.75	11	32.5
Sauvignon Blanc - S.Africa	8.5	12	34
Chardonnay - Italy	9	12.5	36
Chenin Blanc - S.Africa	9	12.5	36
Traminer - Italy	12	17	51
Graves Blanc (Bordeaux) - Wales	15	22	64

### ROSÉ WINE

	175ml	250ml	BT
Zinfandel - USA	8	11.5	32
Pinot Grigio Rosé - Italy	8.5	12	34

### SPARKLING

	125ml	BT
Prosecco Millesimato - Italy	8	42
Prosecco Rosé - Italy	8.5	45
Louis Dornier Brut - France	15	70
Louis Dornier Rosé - France	17	77
Moet Cuandon - France		100
Moet Cuandon Rosé - France		120
Tattinger- France		125
Veuve Clicquot Vintage		175

### 0% WINE & SPARKS

	125ml	BT
Syrah - Red wine		28.5
Muscat - White wine		28.5
Bottega 0% - Prosecco	4.5	28
Codorniu 0% - Sparkling wine	5	29
Wild Life 0% - Sparkling rosé	8	42

### GRAZE COCKTAILS £13

- Calon Cymru - Penderyn, Banana, Chocolate
- The Judge - Jenkins Cherry Rum, Cointreau, Lychee, Passionfruit
- Dewin Glas - Bubble Gum Vodka, Merlyn, Curacao, Mozart
- Brecon Martini - Gin Botanical, St.Germain, Lillet
- Hoff Coffi - Jenkins Rum, Espresso, Merlyn, Coffee Liqueur
- Uchelwr (Highlander) - Pear Vodka, Elderflower, Lychee, Yuzu
- Mafon Spritz - Rasp. Vodka, Rasp Liqueur, Fresh Strawberry, Cassis, Prosecco

### 0% COCKTAILS £9

- French 75
- Espresso Martini
- Porn Star Martini
- Strawberry Caipirinha
- Spiced Pom
- Aperol Spritz
- Hugo

### MOCKTAILS £6.5

- PC2 - Cranberry, Pineapple, Peach, Coconut
- Blue Apple - Curacao, Passionfruit, Apple, Lychee
- Sunset - Orange, Cranberry, Strawberry, Vanilla

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.

# NIBBLES

**Marinated Gordal & Kalamata Olives (v) – 5**

**Alex Gooch Artisan Sourdough Bread – 6**  
Halen Mon salted butter

## STARTERS

**Leek & Potato Soup (ve) – 9**  
Welsh rarebit on toasted Alex Gooch artisan sourdough bread

**Glamorgan Sausages (v) – 9**  
tomato & chilli jam

**Brecon Aged Beef & Smoked Beef Brisket Croquettes – 9**  
capers, gherkins & parsley mayonnaise

**Lollipop Chicken Wings – 9**  
sweet chilli sauce, coriander

**Perl Las & Chicory (ve) – 10**  
pear & candied walnuts

**Brecon Lamb Faggots – 10**  
smoked mushy peas, soft mash, crispy shallots

**Sticky Black Mountain Honey  
& Grain Mustard Monmouthshire Chipolatas – 10**  
spring onions & sesame seeds

**Salt 'n' Pepper Squid – 10**  
aioli, burnt lemon

**Prawn & Avocado Cocktail – 12**  
Alex Gooch artisan sourdough bread

## GRAZING BOARDS

**VEG GRAZE BOARD (ve) - 19**

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) - 19**

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

**TREALY FARM CURED MEATS GRAZE BOARD - 20**

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

## SIDES - 6

**Caesar salad  
cauliflower & Black Bomber cheese (ve)  
season green vegetables (ve)  
mac 'n' Caerphilly cheese sauce (ve)  
truffle & parmesan fat chips (ve)  
skinny fries (v)  
chunky chips (v)  
soft mash (ve)  
garlic & parsley new potatoes (ve)**



## GRILLS

### 28 day aged Usk Valley & Vale of Glamorgan Beef

**225g Rump Steak – 24**  
**225g Sirloin Steak – 32**

**225g Rib-eye Steak – 33**  
**225g Fillet Steak – 50**

**350g Brecon Double Lamb Chop – 30**

all served with grilled tomato, confit field mushroom & watercress  
+ Add a Sauce – 2.5 - béarnaise, peppercorn, bordelaise, aioli,  
tomato & chilli jam, garlic & parsley butter

## MAINS

**Beetroots Gnocchi (ve) – 18**  
Pant Ysgawn, roasted beetroot, rocket pesto

**Rosedew Farm Mutton Sausages – 18**  
soft mash, onion gravy

**Plant Based Burger (ve) – 18**  
sheese, Alex Gooch artisan sourdough bun, truffle mayo,  
gherkins, beef tomato, shredded baby gem

**'Grazing' Double Brecon Aged Beef  
& Smoked Beef Brisket Burger – 19**  
Alex Gooch artisan sourdough bun, tomato & chilli jam,  
gherkins, beef tomato, shredded baby gem  
add 1.5 each: Welsh rarebit  
or locally cured & smoked grilled streaky bacon

**Tempeh & Chickpea Shakshuka (ve) – 19**  
roasted cherry tomato, smoked paprika & chilli sauce,  
grilled khobez

**Graze IPA Battered Fish & Thick Chips – 20**  
tempura batter, smoked mushy peas,  
fresh tartare sauce, burnt lemon

**Baked Cod Loin – 22**  
parsley, capers, burnt lemon

**Slow Cooked West Country Free Range Chicken  
in Red Wine – 22**  
locally cured & smoked streaky bacon,  
mushrooms & baby onions, soft mash

## DESSERTS

**Calabrisella Artisan Gelato (ve) – 3.5 per scoop**  
please ask your server

**Affogato (ve) – 8**  
Calabrisella Welsh cake artisan gelato, shot of espresso

**Warm Sticky Toffee Pudding (ve) – 10**  
toffee sauce, Calabrisella clotted cream artisan gelato

**Crème Brulee (ve) – 10**  
mini Welsh cakes

**Lemon Tart (ve) – 10**  
Calabrisella raspberry sorbet

**Warm Dark Chocolate Brownie (ve) – 10**  
Calabrisella mint choc chip artisan gelato

**Welsh Cheese Board (ve) – 11**

v Vegan ve Vegetarian

Please inform your order-taker of any allergies or special dietary requirements that we should be made aware of when preparing your menu request. All menu items are subject to availability. Prices are inclusive of VAT charged at the current rate. A discretionary 10% service charge will be added to your bill.