

GRAZE WINE LIST

RED WINE

	175ml	250ml	BT
Natureo Syrah - Torres - Spain			27
Merlot - Los Romeros - Chile	7.5	10.5	31
Montepulciano - Parini - Italy	8	11	32
Shiraz - The Pick - Australia	8	11	32
Pinot Noir - Amodo - Italy	8.5	11.5	34
Malbec - Los Intocables - Argentina	10.5	13.5	40
Carmenere - Errazuriz - Chile	11	15	42
Rioja Crianza Centenario - Vina Pomal - Spain			45
Graves Rouge (Cab.Sauvignon/Merlot) Chateau Du Seuil - France(Welsh producer)			55
Amarone - Villa delle Rose - Italy			75

WHITE WINE

	175ml	250ml	BT
Natureo Muscat - Torres - Spain			27
Sauvignon Blanc - Los Romeros - Chile	7.5	10.5	31
Pinot Grigio - Parini - Italy	8	11	32
Chenin Blanc - Kleine Zalze - S.Africa	8.5	11.5	34
Pecorino - Amodo - Italy	8.5	11.5	34
Chardonnay - Drifting - USA	11	15	42
Rioja Blanco - Vina Pomal - Spain	11	15	42
Albarino - Pulpo - Spain			49
Gavi di Gavi - Toledana - Italy			53
Graves Blanc (Semillon/Sauvignon Blanc) Chateau du Seuil - France(Welsh Producer)			55

ROSE' WINE

	175ml	250ml	BT
Pinot Grigio Blush - Parini - Italy	8	11	32
Zinfandel - Wicked Lady - California	8	11	32
Grenache/Shiraz - Chateau La Gordonne - France			55

SPARKLING

	125ml	BT
Prosecco Brut - Bolla - Italy	8	43
Prosecco Rosé - DaLuca - Italy	9.5	45
Louis Dornier Brut - Champagne - France	12	65
Luois Dornier Rosé - Champagne - France	13	69
Pommery		99
Pommery Rosé		110
Bollinger		155
Veuve Clicquot Yellow		135
Veuve Clicquot Vintage		175

GRAZE SIGNATURE COCKTAIL £13

Blast from the Past – Gin Mare, Lime Juice, Miracle, Muddled Sage

Devil's Breath – Penderyn Madeira, Orange Juice, Tabasco,
Passion Fruit Syrup

Welsh Sake – Courvoisier, Tequila, Apple Juice, Peach Syrup

Fruit Basket – Midori, Sagatiba , Apple Juice, Coconut Syrup,
Peach Syrup

Nutini – Vanilla Vodka, Mozart Dark Chocolate Liqueur, Frangelico

Guilty Pleasure – Buillion, Mozart Dark Chocolate, Merlyn

GRAZE COCKTAIL £12

Aperol / Campari Spritz	Margarita
Manhattan	Caipirinha
Daiquiri	Bramble
Mojito	Black / White Russian
Gin / Vodka Martini	Pinacolada
Espresso Martini	Whisky / Amaretto Sours
Porn Star Martini	Old Fashioned
Cosmopolitan	French 75
Welsh Mule	Negroni
	Bloody Mary

NIBBLES

Marinated Gordal & Kalamata Olives (ve) – 5

Alex Gooch Artisan Sourdough Bread, Halen Mon Salted Butter (v) – 6

STARTERS

Leek & Potato Soup (v) – 8

Welsh rarebit on Alex Gooch Artisan sourdough toast

Glamorgan Sausages (ve) – 8

tomato & chilli jam

Usk Valley Aged Smoked Beef Brisket Croquettes – 8

capers, gherkins & parsley mayonnaise

Lollipop Chicken Wings – 8

sweet chilli sauce, coriander

Brecon Lamb Faggots – 9

smoked mushy peas, soft mash, crispy shallots

Local Heritage Tomatoes (VE) – 9

Halen Mon sea salt

**Sticky Black Mountain Honey – 9
& Grain Mustard Monmouthshire Chipolatas**

spring onions & sesame seeds

Salt 'n' Pepper Squid – 9

aioli

Steamed Mussels – 9

Welsh March cider, Trealy Farm chorizo

Prawn & Avocado Cocktail – 10

Alex Gooch Artisan sourdough bread

GRAZING BOARDS

VEG GRAZE BOARD (VE) - 15

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 - 17

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 - 19

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

SIDES

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

GRILLS

28 day aged Usk Valley Beef

Spatchcock Poussin – 18 225g Sirloin Steak – 30
225g Rump Steak – 22 225g Rib-eye Steak – 30
350g Brecon Double Lamb Chop – 27

all served with grilled tomato, confit field mushroom & watercress
+ Add a Sauce – 2.25 - Béarnaise, Peppercorn, Diane, Aioli,
Tomato & Chilli Jam, Garlic & Parsley Butter

MAINS

Hunee Roasted Beetroots (VE) – 18
marinated feta, pear, chicory, walnuts

Usk Valley Aged & Smoked Beef Brisket Burger – 18
Alex Gooch artisan sour dough bun, tomato & chilli jam,
gherkins, beef tomato, shredded baby gem
+ 1.5 each: Welsh rarebit or locally cured bacon

Plant Based Burger (ve) – 18
cheese, toasted brioche, aioli, gherkins, beef tomato,
shredded baby gem

Cod & Thick Cut Chips - 18
Welsh IPA tempura batter, smoked mushy peas,
fresh tartare sauce, burnt lemon

Tempeh & Chickpea Shakshuka (ve) – 18
roasted plum tomato, smoked paprika, khobez

Whole Lemon Sole – 32
fresh tartare sauce, burnt lemon, capers

DESSERTS

Calabrisella Artisan Gelato – 3
per scoop, please ask your server

Crème Brulee – 9
mini Welsh cakes

Lemon Posset – 9
granola, shortbread

Eton Mess – 9
raspberries & strawberries

Warm Sticky Toffee Pudding – 10
toffee sauce, clotted cream
Calabrisella Artisan Gelato

Welsh Cheese Board – 11



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.