

Bottomless Brunch

Main Course & 90 minutes of Free Flowing Prosecco – 30
(Prosecco Zero available)

START

SHARING VEGAN GRAZING BOARD (v) – 19

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

SHARING TREALY FARM CURED MEATS & WELSH CHEESE – 19

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

MAINS

EGGS BENEDICT

lightly poached free range eggs, Alex Gooch toasted Welsh muffins, grilled smoked streaky bacon, hollandaise sauce
(swap for spinach, avocado or Black Mountain smoked salmon)

WELSH RAREBIT ON PROPER TOAST

grilled locally cured & smoked streaky bacon, lightly poached free range egg

BAKED BEANS ON PROPER TOAST (v)

tomato & white bean stew, toasted Alex Gooch artisan sourdough

TEMPEH & CHICKPEA SHAKSHUKA (v)

roasted cherry vine tomatoes, smoked paprika & chilli sauce, grilled khobez

GRAZE VEGAN BREKKIE (v)

tempeh, baked avocado, bubble 'n' squeak, plum tomato, field mushroom, homemade baked beans

GRAZE BREKKIE

locally smoked cured streaky bacon, Cumberland sausages, bubble 'n' squeak, plum tomato, field mushroom, homemade baked beans, how do you like your free range egg cooked?

PANCAKE STACK

grilled locally cured & smoked streaky bacon, maple syrup or lightly poached free range egg

“GRAZING” DOUBLE BRECON AGED BEEF & SMOKED BEEF BRISKET BURGER

Alex Gooch artisan sourdough bun, gherkin, beef tomato, shredded baby gem, tomato & chilli jam
add 1.5 each: Welsh rarebit or locally cured & smoked grilled streaky bacon

PLANT BASED BURGER (v)

vegan cheddar, Alex Gooch artisan sourdough bun, truffle mayo, gherkin, beef tomato, shredded baby gem

v Vegan ve Vegetarian

It is illegal to sell alcohol to anyone under 18 in accordance with the Weights & Measures Act 1985. Graze encourages responsible drinking.
All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill.
For those with special dietary requirements or allergies please speak to your order taker.



SIDES - 6

Caesar salad
mac & cheese (ve)
truffle & parmesan skinny fries (ve)
skinny fries (v)
chunky chips (v)

DESSERTS

CALABRISELLA ARTISAN GELATO (ve) – 3.5 PER SCOOP
please ask your server

CALABRISELLA WELSH CAKE ARTISAN GELATO (ve) – 8
shot of espresso

LEMON TART (ve) – 10
Calabrisella raspberry sorbet

CRÈME BRULEE (ve) – 10
mini welsh cakes

WARM STICKY TOFFEE PUDDING (ve) – 10
toffee sauce, Calabrisella clotted cream artisan gelato

WARM DARK CHOCOLATE BROWNIE (ve) – 10
Calabrisella mint choc chip artisan gelato

WELSH CHEESE BOARD (ve) – 11

ADD BOTTOMLESS COCKTAILS – 12

MOCKTAILS AVAILABLE

Mimosa
Espresso Martini
Passion Fruit Martini
Margarita Picanto
Elderflower Spritz
Bloody Mary

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

