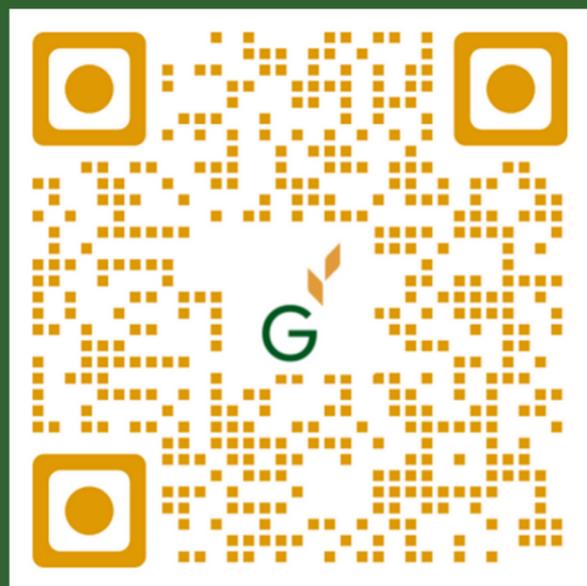


Our Party Nights Menu is available throughout December (Monday - Thursday) for just **£45 per person.**

Book now via the Graze Website:



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.



PARTY NIGHTS MENU



NIBBLES

Marinated Gordal & Kalamata Olives
Sourdough Bread, Salted Butter (ve)

STARTERS

LEEK & POTATO SOUP (VE)
Welsh rarebit on toasted sourdough bread

HONEE ROASTED BEETS & FIGS (V)
candy stripe, golden & red beetroots,
vegan feta & rocket

HAM HOCK TERRINE
piccalilli sauce

SMOKED SALMON PATE
gherkins, capers & lemon

MAINS

BEER TEMPURA FISH & CHUNKY CHIPS
smoked mushy peas, tartare sauce, burnt lemon

225G SIRLOIN STEAK - £10 SUPP.
roasted vine tomato, confit field mushroom & watercress,
chunky chips, peppercorn sauce

ROAST TURKEY & SMOKED BACON ROULADE
sage & onion stuffing, dauphinoise potato,
seasonal vegetables, roasting jus, cranberry sauce

SWEET POTATO, CHICKPEA, RED LENTIL
& CARMELISED ONION TART (V) (GF)
braised potato, seasonal vegetables, sage jus

DESSERTS

LEMON TART (VE)
raspberry sorbet

DARK CHOCOLATE TRUFFLE BROWNIE TORTE (V) (GF)
passion fruit coulis

WARM STICKY TOFFEE PUDDING (VE)
toffee sauce, clotted cream ice cream

WELSH CHEESE BOARD (VE)

V - Vegan | VE - Vegetarian | GF - Gluten Free