

Graze Festive Dining Menu

Nibbles

Marinated Gordal & Kalamata Olives
&
Alex Gooch Artisan Sourdough
Bread, Halen Mon Salted Butter (ve)

Starters

Leek & Potato Soup (ve)
Welsh rarebit on toasted Alex
Gooch sourdough bread

Pumpkin & Sage Tortelloni (v)
roasted pumpkin, crispy sage & oil

Brecon Lamb Faggots
smoked mushy peas, soft mash,
crispy shallots

Prawn & Avocado Cocktail
Alex Gooch Artisan sourdough
bread

Mains

Graze IPA Battered Fish & Chunky
Chips
tempura batter, smoked mushy peas,
fresh tartare sauce, burnt lemon

225g Vale of Glamorgan Sirloin Steak –
£10 supp.
grilled 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

Tempeh & Chickpea Shakshuka (v)
roasted cherry tomatoes, smoked
paprika & chilli sauce, grilled khobez

Desserts

Calabrisella Artisan Christmas Pudding
Gelato (ve)

Crème Brulee (ve)
mini Welsh cakes

Chocolate & Orange Torte (V)
chocolate brownie & crumble, orange
sauce

Warm Sticky Toffee Pudding (ve)
toffee sauce, Calabrisella Artisan
clotted cream Gelato

Welsh Cheese Board (ve) – £2.5 supp.

(v) – Vegan
(ve) – Vegetarian

GRAZE
RESTAURANT & BAR