

# Graze

BAR & CHOPHOUSE

## nibbles

|   |            |  |            |
|---|------------|--|------------|
| <b>ROSEMARY &amp; SEA SALT FOCACCIA</b> <i>vg</i><br>Olive oil and balsamic vinegar. (363 kcal) | <b>4.0</b> | <b>CHORIZO BITES</b> (474 kcal)                                | <b>5.5</b> |
| <b>MARINATED MIXED OLIVES</b> <i>vg</i> (53 kcal)   | <b>4.0</b> | <b>PADRÓN PEPPERS</b> <i>vg</i><br>Cornish sea salt. (61 kcal) | <b>4.0</b> |

## starters

|  |            |   |            |
|--|------------|---|------------|
| <b>SALT &amp; PEPPER SQUID</b><br>Sweet chilli, lime & coriander mayo, and lemon. (339 kcal)   | <b>8.0</b> | <b>CONFIT DUCK RILLETTES</b><br>Shredded confit duck leg served with a chilli & pineapple chutney and crostini toasts. (481 kcal)                       | <b>9.0</b> |
| <b>PANKO BELLY PORK</b><br>Panko-coated rolled belly pork served with apple & celeriac remoulade and a sweet chilli & chorizo jam. (891 kcal)  | <b>9.0</b> | <b>BASIL &amp; TOASTED PINENUT GNOCCHI</b> <i>vg</i><br>Warm gnocchi wrapped in basil pesto, served with red amaranth and toasted pine nuts. (319 kcal) | <b>7.5</b> |
| <b>GOAT'S CHEESE PARFAIT</b> <i>v</i><br>Herb & honey infused goat's cheese with sun-dried tomatoes rolled in a pistachio crumb. Served with beetroot & horseradish relish and crostini toasts. (373 kcal) | <b>8.0</b> | <b>BLACK PUDDING &amp; PARMESAN SCOTCH EGG</b><br>Warm pork & black pudding scotch egg, served with a Proper Job onion purée. (311 kcal)                | <b>8.0</b> |

## mains

|   |             |   |             |
|---|-------------|---|-------------|
| <b>6OZ WEST COUNTRY BEEF BURGER</b><br>In a glazed bun with our own burger sauce, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, chorizo & sweet chilli jam, and fries. (1629 kcal)<br> Pair with the clean and crisp, thirst-quenching notes of korev lager. | <b>17.0</b> | <b>FISH &amp; CHIPS</b><br>Coated in a St Austell Ale & seaweed batter with crushed minted peas, tartare sauce, and lemon. (1743 kcal)<br> Pair with Tribute, our light and zesty, easy-drinking pale ale.   | <b>17.0</b> |
| <b>MOVING MOUNTAINS BURGER</b> ® <i>vg</i><br>Succulent plant-based burger, salsa, American mustard, vegan cheese, pickled pink onion, fries. (1159 kcal)   | <b>17.0</b> | <b>BANANA BLOSSOM 'FISH' &amp; CHIPS</b> <i>vg</i><br>Instead of fish, we coat banana blossom in a St Austell Ale & seaweed batter with crushed minted peas, vegan tartare sauce, and lemon. (1220 kcal)  | <b>15.0</b> |
| <b>FENNEL SEED ROASTED SUMMER SQUASH</b> <i>vg</i><br>Fennel seed roasted summer squash with lightly spiced Puy lentils and avocado & basil purée. (450 kcal)   | <b>12.0</b> | <b>TORCHED MACKEREL SALAD</b><br>Crispy torched mackerel fillets with a citrus pea shoot & rocket salad. Served with a lime & caramel dressing, edible flowers, and Cornish sea salt. (845 kcal)<br> Pair with the crisp citrus, pineapple, and grapefruit notes of Proper Job IPA | <b>14.0</b> |
| <b>OVEN ROASTED CHICKEN BALLOTINE</b><br>Prosciutto wrapped chicken breast stuffed with mushrooms & garlic butter. Served with a roasted polenta cake, fine beans, and a mushroom & sun-dried tomato butter sauce. (835 kcal)   | <b>17.0</b> |   |             |

## puddings

|  |            |  |                         |
|--|------------|--|-------------------------|
| <b>STICKY TOFFEE PUDDING</b> <i>v</i><br>Banana ice cream, gingernut crumb, and toffee sauce. (1211 kcal)  | <b>7.5</b> | <b>FRUIT &amp; NUT FLAPJACK</b> <i>vg</i><br>Warm fruit & nut laced flapjack with a rich dark chocolate sauce and raspberry ripple ice cream. (842 kcal)   | <b>7.5</b>              |
| <b>DARK CHOCOLATE MOUSSE</b> <i>v</i><br>Rich dark chocolate mousse garnished with berries and crushed Cornish fairings. (306 kcal)  | <b>7.5</b> | <b>CORNISH ICE CREAM &amp; SORBETS</b><br>Vanilla <i>v</i> (135 kcal per scoop)<br>Chocolate <i>v</i> (177 kcal per scoop)<br>Strawberry <i>v</i> (160 kcal per scoop)<br>Salted caramel <i>v</i> (193 kcal per scoop)<br>Banana <i>v</i> (191 kcal per scoop)<br>Vegan raspberry ripple <i>vg</i> (106 kcal per scoop)<br>Raspberry sorbet <i>vg</i> (112 kcal per scoop) | <b>2.5</b><br>PER SCOOP |
| <b>LEMON CURD BRÛLÉE TART</b> <i>v</i><br>Zesty lemon curd in a shortcrust pastry tart with a brûléed top. Served with Cornish clotted cream, raspberry coulis, and berry garnish. (500 kcal)          | <b>7.5</b> | <b>WEST COUNTRY CHEESEBOARD</b><br>Selection of three West Country cheeses served with crackers, spiced tomato chutney, grapes, and celery. Please ask your server for details. (915 kcal)   | <b>9.5</b>              |
| <b>TROPICAL TRIFLE</b><br>Pomegranate molasses and rum infused sponge, pineapple, passion fruit & mango compote, crème anglaise, with a coconut cream cheese topping and a pistachio crumb. (522 kcal) | <b>7.5</b> |  |                         |

## STEAKS and chops

Our steaks are glazed with an infused garlic & rosemary butter. Served with roasted bone marrow, Cornish Gouda & herb crust, with rocket & red drop pepper salad and a choice of chips, fries or sautéed new potatoes.

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| <b>10oz FLAT IRON 17.0</b><br>Cut from the shoulder, flavourful, tender and marbled. (1713 kcal) |
| <b>8oz SIRLOIN 26.0</b><br>A delicate flavour with a firm texture. (1082 kcal)                   |
| <b>8oz RIB-EYE 28.5</b><br>The tastiest and most elegantly flavoured of steaks. (1187 kcal)      |
| <b>7oz FILLET 30.0</b><br>The most tender steak regarded by many as the premium cut. (1208 kcal) |

### add some SURF

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| Pan-fried in garlic & chive butter.                  |
| <b>3X SHELL-ON BLACK TIGER PRAWNS 5.0</b> (118 kcal) |
| <b>3X SCALLOPS 8.0</b> (264 kcal)                    |

### add some SAUCE

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| <b>PINK PEPPERCORN 3.5</b> <i>v</i> (61 kcal)              |
| <b>ANCHOVY HOLLANDAISE 3.5</b> (114 kcal)                  |
| <b>BLUE CHEESE 3.5</b> <i>v</i> (144 kcal)                 |
| <b>GARLIC &amp; CHIVE BUTTER 2.5</b> <i>v</i> (148 kcal)   |
| <b>WILD MUSHROOM &amp; TARRAGON 3.5</b> <i>v</i> (81 kcal) |
| <b>CHIMICHURI 2.5</b> <i>vg</i> (200 kcal)                 |

### 11oz T-BONE PORK CHOP 15.0

Sautéed new potatoes, buttered summer vegetables, with cider & wholegrain mustard sauce. (936 kcal)

### ROASTED LAMB RUMP 26.0

Pan-seared and oven-roasted lamb rump with braised faggot, pea risotto, and broad beans. Served with a rich lamb sauce. (1557 kcal)

### 11oz LAMB BARNESLEY CHOP 19.0

Sautéed new potatoes, buttered summer vegetables, with a mint & redcurrant gravy. (1007 kcal)

## sides

|   |             |
|---|-------------|
| <b>CHIPS</b> <i>vg</i> (566 kcal)   | <b>3.75</b> |
| <b>FRIES</b> <i>vg</i> (404 kcal)   | <b>3.75</b> |
| <b>GARLIC BAGUETTE</b> <i>v</i> (204 kcal)  | <b>3.75</b> |
| <b>SUMMER GREENS</b> <i>vg</i><br>Mangetout, sugar snaps, kale, and fine beans lightly coated in warm garlic oil. (74 kcal) | <b>3.75</b> |
| <b>PROPER JOB IPA MACARONI CHEESE</b> (527 kcal)  | <b>4.5</b>  |
| <b>SAUTÉED NEW POTATOES</b> <i>vg</i> (294 kcal)  | <b>3.75</b> |
| <b>BAGUETTE WITH WHIPPED MARMITE BUTTER</b> (531 kcal)  | <b>3.75</b> |

We have a separate menu available for guests looking to avoid gluten, please ask your server. Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. We take steps to minimise the risk of cross-contamination when preparing your food, however, we do not have specific allergen-free zones in our kitchens. It is therefore not possible for us to guarantee separation of all allergens.

*v* - vegetarian · *vg* - vegan

Adults need around 2000 kcal a day

# Graze

BAR & CHOPHOUSE

## White

*Crisp & fresh*

**PICPOUL DE PINET, DELICAT** Languedoc-Roussillon, France  
btl **25.75** | 250ml **9.25** | 175ml **6.75**

Picpoul means a 'sting on the lips' in the local dialect - it's all down to the abundance of clean, zippy citrus fruits.

**PINOT GRIGIO, LAMBERTI CA'PREELLA** Veneto, Italy  
btl **23.75** | 250ml **8.55** | 175ml **6.25**

Light and super fresh with plenty of crisp apple, pear and just a lick of lemon.

**SAUVIGNON BLANC, LA BORIE** Languedoc, France btl **23.5** | 250ml **8.5** | 175ml **6.2**

All the taste you would expect from Languedoc Sauvignon with classic herbal and citrus characteristics shining through.

**GABLE VIEW WHITE** Western Cape, South Africa btl **19.5** | 250ml **7.05** | 175ml **5.15**

Fruity and citrus notes with a zippy finish, making for an easy drinking all-rounder.

**CHARDONNAY, GOLDFIELDS** South Eastern Australia btl **20.5** | 250ml **7.4** | 175ml **5.4**

A crisp, refreshing Chardonnay with aromas of ripe citrus fruit and a hint of lime on the palate. (v)

*Fruity & aromatic*

**ALBARIÑO, BODEGAS CASTRO MARTIN A20** Rías Baixas, Spain btl **33.5**

This Bodega is all about Albariño. An elegant, fresh aromatic style with mouth-watering peach flavours and a spicy finish.

**SAUVIGNON BLANC, FAIRFIELDS** Marlborough, New Zealand

btl **29** | 250ml **10.3** | 175ml **7.6**

Iconic Sauvignon from Marlborough. Fairfields never fails to deliver with irresistible notes of gooseberries.

**SANCERRE, LE PIERRIER, DOMAINE THOMAS** Loire Valley, France btl **43**

Domaine Thomas is a family run producer that farms biodynamically. These practices shine through with big aromas and flavours. Citrus fruit with hints of gooseberry, freshly cut grass and the mineral goodness you'd expect from a classic Sancerre.

**GAVI, VOLTOLINO** Piedmont, Italy btl **31**

Glorious Gavi with textbook aromatics and mineral freshness alongside ripe peaches and white blossom.

*Rich & fuller-bodied*

**MÂCON VILLAGES, 'CREPILLONNE' DOMAINE FICHET** Burgundy, France btl **36.5**

Classic tropical fruit flavours reveal a delicate, yet full, smooth and creamy white Burgundy.

**RIESLINGFREAK NO.5** Clare Valley, Australia btl **36**

Clare Valley is home to outstanding Rieslings and No 5 is as good as it gets. Delicately off-dry with lifted citrus fruit flavours and floral hints.

**CHENIN BLANC 54 (BARREL FERMENTED), STELLENRUST**

Stellenbosch, South Africa btl **39**

Stellenrust, a Fairtrade producer, make some of the most superb wines that the Stellenbosch region can offer. Their 54 year old vines (hence the '54' in the name) produce a generous and buttery Chenin with honeyed fruit flavours. Their use of oak is perfectly integrated.

**CHARDONNAY, TRUCHARD** California, USA btl **50**

From the cool climate of Carneros in the Napa Valley this smooth, elegant Chardonnay bursts with tropical and citrus characteristics.

## Rose

**WHISPERING ANGEL ROSÉ, CHÂTEAU D'ESCLANS** Provence, France btl **43**

Owned by Sacha Lichine, this rosé is renowned as one of the most stylish, elegant rosés the wine world has to offer. Made for summer and sharing with special friends.

**CÔTE ROSÉ, DOMAINE LAFAGE** Languedoc-Roussillon, France

btl **28.5** | 250ml **10.3** | 175ml **7.5**

Domaine Lafage lead the way with their organic farming practices. A bright and light rosé with red berry fruit, framed perfectly by the long, fresh finish.

**ZINFANDEL ROSÉ, RIPTIDE** California, USA btl **20.5** | 250ml **7.4** | 175ml **5.4**

California – the state of sun, sea and surf! Delicious strawberry and red berries with its hallmark sweetness.

**PINOT GRIGIO BLUSH, LAMBERTI CA'PREELLA** Veneto, Italy

btl **23.75** | 250ml **8.55** | 175ml **6.25**

Light with a hint of juicy sweetness. Subtle red fruits complement classic lemon and apple notes.

## SPARKLING and Champagne

**LAURENT-PERRIER CUVÉE ROSÉ** Champagne, France btl **90**

Pale and interesting, yet full and flavoursome. A classic wine in an iconic bottle. (vg)

**VEUVE CLICQUOT YELLOW LABEL** Champagne, France btl **70**

A fine balance of rich white fruits and raisins with subtle notes of toasty brioche and vanilla. (vg)

**JOSEPH PERRIER CUVÉE ROYALE BRUT** Champagne, France btl **48**

One of the great overachieving, underestimated small Champagne houses. It has length, freshness, balance, elegance and light! Notes of green apple and peach bring a fruity touch. (vg)

**ALDWICK JUBILATE SPARKLING** Bristol, England btl **47**

A light mousse, crisp with aromas of pear and hints of freshly baked bread. This sparkler is fruit driven with a strikingly fresh finish. (vg)

**PROSECCO, BELLINO** Veneto, Italy btl **27** | 200ml btl **8.5** | 125ml **5.25**

Crisp and refreshing with gentle bubbles, floral hints and a dry, satisfying finish.

**PROSECCO ROSÉ, BELLINO** Veneto, Italy btl **29** | 125ml **5.65**

A light, invigorating freshness with ripe red berries and a delicate sparkle.

## Red

*Lighter bodied & juicy*

**PINOT NOIR, PEPIK BY JOSEF CHROMY** Tasmania, Australia btl **36.5**

Tasmania consistently produces some of Australia's finest Pinots. Pepik is fresh and fruit-driven, crammed with cherries, plums and strawberries.

**FLEURIE, DOMAINE DES LOGES** Beaujolais, France btl **32.5**

Beautifully floral, as the name would suggest with notes of iris, violet, rose and peach. An elegant wine with smooth tannins; a classic from the Gamay grape.

**MERLOT, LA BORIE** Languedoc, France btl **23.5** | 250ml **8.5** | 175ml **6.2**

Mellow, soft and overflowing with juicy red fruits and subtle notes of spice.

**VIÑA MONTEGOZA TINTO** Cariñena, Spain btl **19.5** | 250ml **7.05** | 175ml **5.15**

A deliciously quaffable Tinto from one of the oldest wine-growing regions of Spain.

*Soft & rounded*

**SHIRAZ, MERLOT, CABERNET,**

**STELLENRUST SIMPLICITY** Stellenbosch, South Africa btl **30** | 250ml **10.8** | 175ml **7.85**

Spicy mocha flavours with soft vanilla notes derived from American oak. One of our favourite Fairtrade winemakers.

**NERO D'AVOLA, MERLOT, TANNU** Sicily, Italy btl **27.5** | 250ml **9.95** | 175ml **7.25**

Smooth and full with an explosion of ripe dark cherries, coffee, chocolate and spice. From a producer totally committed to sustainability. (organic)

**SHIRAZ, GOLDFIELDS** South Eastern Australia btl **20.5** | 250ml **7.4** | 175ml **5.4**

Medium-bodied Shiraz with blackberry fruit shining through and a hint of black pepper.

**RIOJA CRIANZA, CASTILLO VIENTO** Rioja, Spain btl **25.5** | 250ml **9.2** | 175ml **6.7**

A modern take on an Old World classic, displaying toasted nuances, red berries and a hint of vanilla.

**HAUT MEDOC, CHÂTEAU PAYRABON** Bordeaux, France btl **46**

Full-bodied, deliciously fruity with a series of subtle smoky tannins and a hint of sweet spice.

*Full & rich*

**MALBEC, VINEYARD BLEND, LA POSTA** Mendoza, Argentina

btl **31** | 250ml **11.15** | 175ml **8.1**

Enjoy violet, berry and mocha flavours with a whisper of blueberry and just a hint of chocolate.

**BAROLO, RIVA DEL BRIC, PAOLO CONTERNO** Piedmont, Italy btl **62**

One of Italy's greatest wine styles. Deliciously rich yet totally smooth. Fabulous floral notes alongside flavours of cherry and liquorice.

**CABERNET SAUVIGNON, DRY CREEK VINEYARDS** California, USA btl **50**

Classic Cabernet Sauvignon from California. Rich, beautifully balanced and packed with smooth blackcurrant flavours, layered over notes of spice.

**AMARONE DELLA VALPOLICELLA CLASSICO, LA DAMA** Veneto, Italy btl **66**

Excellent traditional style Amarone from a winemaker that practices organic viticulture. Beautifully full-bodied with complex aromas of cherries, dried plums, spices and tobacco. (organic)

125ml available on request.  
Bottles are 750ml unless otherwise stated.  
v - vegetarian · vg - vegan

Wines on this list may contain sulphites,  
egg or milk products. Please ask a member  
of staff should you require guidance.