

GRAZE WINE LIST

RED WINE

	175ml	250ml	BT
Graze Primitivo - Italy	7.75	11	32.5
Shiraz - Australia	8.5	12	34
Merlot - France	9	12.5	36
Rioja - Spain	11.5	16.5	48
Malbec - Argentina	13	18.5	53
Graves Rouge - France	17	24	70

WHITE WINE

	175ml	250ml	BT
Graze Pinot Grigio - Italy	7.75	11	32.5
Sauvignon Blanc - Australia	8.5	12	34
Chardonnay - Italy	9	12.5	36
Chenin Blanc - S.Africa	9	12.5	36
Traminer - Italy	12	17	51
Graves Blanc (Bordeaux) - Wales	15	22	64

ROSE' WINE

	175ml	250ml	BT
Zinfandel - USA	8	11.5	32
Pinot Grigio Rosé - Italy	8.5	12	34

SPARKLING

	125ml	BT
Prosecco Millesimato - Italy	8	42
Prosecco Rosé - Italy	8.5	45
Louis Dornier Brut - France	15	70
Luois Dornier Rosé - France	17	77
Moet Cuandon - France		100
Moet Cuandon Rosé - France		120
Tattinger- France		125
Veuve Clicquot Vintage		175

0% WINE & SPARKS

	125ml	BT
Syrah - Red wine		28.5
Muscat - White wine		28.5
Bottega 0% - Prosecco	4.5	28
Codorniu 0% - Sparkling wine	5	29
Wild Life 0% - Sparkling rosé	8	42

GRAZE COCKTAILS £13

Calon Cymru - Penderyn, Banana, Chocolate
The Judge - Jenkins Cherry Rum, Cointreau, Lychee, Passionfruit
Dewin Glas - Bubble Gum Vodka, Merlyn, Curacao, Mozart
Brecon Martini - Gin Botanical, St.Germain, Lillet
Haff Coffi - Jenkins Rum, Espresso, Merlyn, Coffee Liqueur
Uchelwr (Highlander) - Pear Vodka, Elderflower, Lychee, Yuzu
Mafon Spritz - Rasp. Vodka, Rasp Liqueur, Fresh Strawberry, Cassis, Prosecco

0% COCKTAILS £9

French 75
Espresso Martini
Porn Star Martini
Strawberry Caipirinha
Spiced Pom
Aperol Spritz
Hugo

MOCKTAILS £6.5

PC2 - Cranberry, Pineapple, Peach, Coconut
Blue Apple - Curacao, Passionfruit, Apple, Lychee
Sunset - Orange, Cranberry, Strawberry, Vanilla

NIBBLES

Marinated Gordal & Kalamata Olives (v) – 5

Alex Gooch Artisan Sourdough Bread – 6
Halen Mon salted butter

STARTERS

Leek & Potato Soup (ve) – 9
Welsh rarebit on toasted Alex Gooch artisan sourdough bread

Glamorgan Sausages (v) – 9
tomato & chilli jam

Brecon Aged Beef & Smoked Beef Brisket Croquettes – 9
capers, gherkins & parsley mayonnaise

Lollipop Chicken Wings – 9
sweet chilli sauce, coriander

Perl Las & Chicory (ve) – 10
pear & candied walnuts

Brecon Lamb Faggots – 10
smoked mushy peas, soft mash, crispy shallots

Sticky Black Mountain Honey
& Grain Mustard Monmouthshire Chipolatas – 10
spring onions & sesame seeds

Salt ‘n’ Pepper Squid – 10
aioli, burnt lemon

Prawn & Avocado Cocktail – 12
Alex Gooch artisan sourdough bread

GRAZING BOARDS

VEG GRAZE BOARD (ve) - 19

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 (ve) - 19

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 - 20

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

SIDES - 6

Caesar salad
cauliflower & Black Bomber cheese (ve)
season green vegetables (ve)
mac ‘n’ Caerphilly cheese sauce (ve)
truffle & parmesan fat chips (ve)
skinny fries (v)
chunky chips (v)
soft mash (ve)
garlic & parsley new potatoes (v)



GRILLS

28 day aged Usk Valley & Vale of Glamorgan Beef

225g Rump Steak – 24
225g Sirloin Steak – 32

225g Rib-eye Steak – 33
225g Fillet Steak – 50

350g Brecon Double Lamb Chop – 30

all served with grilled tomato, confit field mushroom & watercress
+ Add a Sauce – 2.25 - béarnaise, peppercorn, bordelaise, aioli, tomato & chilli jam, garlic & parsley butter

MAINS

Beetroots Gnocchi (ve) – 18
Pant Ysgawn, roasted beetroot, rocket pesto

Rosedew Farm Mutton Sausages – 18
soft mash, onion gravy

‘Grazing’ Double Brecon Aged Beef
& Smoked Beef Brisket Burger – 18
Alex Gooch artisan sourdough bun, tomato & chilli jam, gherkins, beef tomato, shredded baby gem
+ 1.5 each: Welsh rarebit
or locally cured & smoked grilled streaky bacon

Plant Based Burger (ve) – 18
sheese, Alex Gooch artisan sourdough bun, truffle mayo, gherkins, beef tomato, shredded baby gem

Tempeh & Chickpea Shakshuka (ve) – 18
roasted cherry tomato, smoked paprika & chilli sauce, grilled khobez

Fish & Chunky Chips – 20
tempura batter, smoked mushy peas, fresh tartare sauce, burnt lemon

Baked Cod Loin – 22
parsley, capers, burnt lemon

Slow Cooked West Country Free Range Chicken
in Red Wine – 20
locally cured & smoked streaky bacon, mushrooms & baby onions, soft mash

DESSERTS

Calabrisella Artisan Gelato (ve) – 3.5 per scoop
please ask your server

Affogato (ve) – 8
Calabrisella Welsh cake artisan gelato, shot of espresso

Warm Sticky Toffee Pudding (ve) – 10
toffee sauce, Calabrisella clotted cream artisan gelato

Crème Brulee (ve) – 10
mini Welsh cakes

Lemon Tart (ve) – 10
Calabrisella rasberry sorbet

Warm Dark Chocolate Brownie (ve) – 10
Calabrisella mint choc chip artisan gelato

Welsh Cheese Board (ve) – 11

v Vegan ve Vegetarian

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.