

DAY GRAZE



NIBBLES

- Sour dough, home churned butter, tapenade £4.00
- Marinated Olives £4.00

TO START

- Soup of the day – Stout wheaten **(v)** £4.00
- Fivemiletown goat cheese fritters, beetroot, apple, chicory, walnut brittle, aged balsamic **(v)** £5.00
- Salt & chili Squid, wild rocket, Thai lime £6.00
- Sizzling garlic & chilli Portavogie prawns, crusty sour dough, churned butter £6.00
- Wild mushrooms, asparagus, toasted brioche, shaved comte, wild garlic £5.00
- Pan seared scallops, wilted gem, spring peas, crispy bacon, truffle £7.00
- Graze seafood chowder, home churned butter, stout wheaten £5.00
- Confit of duck rolls, blood orange, apple, wild rocket, creamy spicy aioli £6.00
- Chicken liver parfait, red onion & pear marmalade, toasted sourdough £6.00
- Smoked haddock croquettes, samphire & purple radish salad, tarter aioli £6.00

Check us out on   @grazebelfast

Winners of the Irish Restaurant Awards best casual dining in Ulster 2015

DAY GRAZE



MAIN COURSE

For our vegetarian menu please ask your food server

- Hereford burger, beef dripping chips, red onion, tomato and rocket leaves £10.00
- Graze seafood linguine, cod, scallops, salmon, smoked salmon, prawns, in a sauvignon cream, parmesan, rocket, truffle oil, garlic toast £12.00
- Pan roast fillet of sea bass, crab crushed combers, spring greens, samphire, citrus butter £12.00
- Graze fish pie, scallop, salmon, cod, portavogie prawns, pale smoked haddock, Ballydrain vegetables, creamy mash, cheddar gratin £10.00
- Oven baked cod, comber potatoes, local samphire, wild garlic, Portavogie spiced crab, sauvignon cream £12.00
- Large crispy Portavogie prawn salad, organic leaves, beetroot, apple chicory, yellow tomatoes, creamy spicy aioli £10.00
- Hereford 6oz Fillet steak, beef dripping chips, wild mushrooms & green pepper corns £13.00
- Frito misto, a selection of local seafood some served skin on in a light tempura batter, beef dripping chips, tarter aioli, lemon £10.00
- County Monaghan corn fed chicken leg, creamy mash, purple sprouting broccoli, red wine shallots, wild mushrooms, jus £10.00

Side Selection

- Baby boiled, beef dripping chips, mash, garlic sauté, local vegetables, champ, & Graze salad £3.00

KIDS MENU

Please choose one course and have a cordial & ice-cream on us

- Hereford burger, fries & ketchup £5.95
- Little fisherman's pie, cheddar mash £5.95
- Tempura of chicken, fries £5.95
- Creamy vegetable linguine, parmesan, garlic toast £5.95

Check us out on   @grazebelfast

Winners of the Irish Restaurant Awards best casual dining in Ulster 2015

DESSERTS & DESSERT WINE

- Graze lemon meringue, lemon curd, pistachio, poached fruits, raspberry sorbet	£5.00
Sparkling Pink Moscato	£5.00
- Vanilla & rhubarb crème brulee, crème Chantilly, ginger snaps	£5.00
The Sticky End	£6.00
- White chocolate, vanilla, rhubarb pannacotta, mango, pistachio, blood orange sorbet	£5.00
Sparkling Pink Moscato	£5.00
- Warm chocolate fondant, salted caramel, vanilla bean ice-cream chocolate sauce	£5.00
Fonseca 27 Port	£5.00
- Caramelized banana cheesecake, salted caramel, butterscotch sauce	£5.00
Neederburg Late bottle Noble	£5.00
- Ice-cream & sorbet selection	£5.00
- Graze petit fours & coffee	£5.00
- 5 cheeses with water shards Muscat grape chutney	£6.00
Neeerport Ruby	£4.00
Neeerport Choiletta 2005	£8.00
Finish your night off with a frozen Pineau de Charente	£6.00

Prices do not include gratuity for your server. A 10% gratuity will be added to parties of 5 or more. Tipping remains discretionary at all times.

(v) Denotes dishes suitable for vegetarians.

Some dishes contain nuts or nut extract. Please advise your server of any allergies.

All ingredients are selected to give our customers only the highest quality, taste and local provenance. Due to market availability and customer demand, certain items, particularly seafood, may be restricted at times.

Please note that all tables are allocated for a maximum of 1hr & 45 mins thank you

Check us out on   @grazebelfast