

# GRAZING

*By Mark Greenaway*



# GRAZING BY MARK GREENAWAY

## CHEF MARK GREENAWAY

Becoming a chef was an obvious career path for chef Mark Greenaway. Despite never dining in a restaurant growing up, his love for cooking and his tenacious nature forged an unstoppable path for the award-winning chef. From a young age, Mark cultivated his passion for cooking whilst working at some of the finest dining establishments around the world.

From early on in his career, chef Greenaway has always found his inspiration through working with seasonal Scottish ingredients, experimenting with flavours, using only the best local produce, and applying modern techniques to transform the simplest ingredients into something unique. This unique approach led Mark Greenaway to open his eponymous award-winning restaurant, Restaurant Mark Greenaway in 2013. Later in 2019, he opened Grazing by Mark Greenaway, offering a leisurely and relaxed dining experience while providing them with the finest fresh ingredients from local suppliers in Scotland.

Chef Greenaway has also authored his first cookbook 'Perceptions: Recipes from Restaurant Mark Greenaway.' The book challenged the misconception of Scottish food by championing the world-class array of Scottish produce through fresh eyes and went on to be awarded 'Best Cookbook in the World' in the 2017 Gourmand Book Awards.

## OUR ETHOS

Our ethos here at Grazing has always focused on provenance and produce. Mark has selectively picked to work with the best Scottish and English producers, so whether it's a humble carrot, the best scotch fillet of beef or anything in between, you can trust that every ingredient is at its peak seasonal best across the menus.

# À LA CARTE MENU

Enjoy a selection of unique concept dishes and fresh, seasonal Scottish flavours, by celebrated Edinburgh chef, Mark Greenaway.

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TREACLE & STOUT SOURDOUGH £3.00 PP  
Whipped Cultured Butter

## MARK'S SNACKS £10.00 PP

Beef Tartare, Coal Cracker, Tarragon  
Beetroot Tartlet, Whipped Goats Curd  
Crab Cigar, Bloody Mary Gel

## STARTERS

SLOE GIN CURED SALMON £13.00  
Brioche Doughnut,  
Caviar & Chive Crème Fraiche

CRAB TOAST £23.00  
Shellfish Butter, Smoked  
Almond Cream (To Share)

BUTTERNUT SQUASH £14.00  
& SAGE RAVIOLO  
Brown Butter, Egg Yolk, Chives

KEDEGREE £13.00  
Smoked Haddock,  
Poached Hens Egg

GAME TERRINE £15.00  
Damson Jam, Pickled Chestnuts,  
Rosemary Scone

SOFT SHELL CRAB £15.00  
Tartare Sauce

JERUSALEM ARTICHOKE £11.00  
VELOUTE  
Crispy Artichoke Skins, Chestnuts



### ALLERGY ADVICE

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of management team.

A discretionary service of 12.5% will be added to your bill.

# À LA CARTE MENU

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## MAIN COURSES

SEARED SCRABSTER SOLE £40.00  
Fried Capers, Salty Fingers,  
Hazelnuts, Pepper Dulse

BRAISED OX CHEEKS £34.00  
Garlic, Spinach, Parsley Crumb  
Red Wine Jus

LOCH FYNE SALMON FILLET £35.00  
Brown Shrimp Tempura, Wilted Winter  
Greens, Chive & Champagne Veloute

AUBERGINE CAPONATA £28.00  
Crispy Basil, Ricotta

POTATO TERRINE (V) £25.00  
Lyonnais Onions, Tender Stem  
Truffle Espuma

HARVESTOUN BATTERED £26.00  
HADDOCK FILLET  
Crushed Peas

ROAST PERTSHIRE TURKEY £28.00  
Traditional Garnish, Gravy,  
Pigs in Blankets

BEEF WELLINGTON (To Share) £90.00  
Thyme Jus  
Please choose two sides.

VENISON LOIN £36.00  
Venison Faggot, Cocoa Nib Crumb,  
Salsify Puree, Cointreau Jus

RARE BREED PORK CHOP £34.00  
Walnut Brown Sauce,  
Calvados & Date Jus

## FROM THE GRILL

Please choose one side.

SIRLOIN £38.00

RIBEYE £40.00

FILLET £47.00

## GRAZING SIDES

£6.00 Each

French Fries

Baby Roast Potatoes, Beef Fat

Roasted Maple Parsnips, Parsley

Raw Spinach, Walnut, Spring Onion

Sprouts, Parmesan, Pancetta, Cream

Tenderstem Broccoli, Paprika Almonds,  
Crispy Chilli



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# DESSERT MENU

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STICKY TOFFEE PUDDING SOUFFLE £14.00

Sticky Toffee Sauce, Ice Cream

TRIPLE CHOCOLATE BROWNIE £13.00

Orange Glaze, Miso Caramel Ice Cream

PUMPKIN TART £12.00

Vanilla Lollipop, Burnt Orange Jelly,  
Pistachio Sponge

BLACKBERRY CLAFOUTIS £11.00

Tonka Bean Ice Cream

CHRISTMAS PUDDING £12.00

Eggnog Custard, Brandy Ice Cream,  
Cherry Syrup

SELECTION OF CHEESE

Crackers, Oatcakes, Frozen Grapes

3 Cheeses £15.00

5 Cheeses £20.00



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