



sparkling

	glass 125ml	bottle
Michelle Sparkling, Chateau Ste Michelle	6.90	30.00
<i>crisp, brioche, citrus</i> Washington, USA		
Rhein Extra, Brut Rosé	6.90	30.00
<i>orchard acidity, zest, summer berry length</i> Romania		
Chapel Down, Brut NV	8.50	42.00
<i>red orchard fruit, quince, bread</i> Sussex, UK		
Pinot Nero Rosé, Ruggeri		28.00
<i>dry with soft red fruit & fine bubbles</i> Veneto, Italy		
Vecchie Viti DOCG, Ruggeri		35.00
<i>the best Prosecco we have tried</i> Veneto, Italy		
Perlé, Ferrari		37.50
<i>iconic traditional method</i> Alto Adige, Italy		
Perrier Jouët NV		55.00
<i>our choice of Champagne for St Leonards</i> France		

spirits

	25ml
Tanqueray	3.80
Hendricks	4.00
Sipsmith	4.00
Ketel One	3.80
Grey Goose	5.00
Monkey Shoulder	4.00
Auchentoshan	5.00
Talisker Skye/Storm	6.00
Jura Superstition	6.00

beers

Flensburger Pilsner	330ml	4.25
Schneider Weize	500ml	5.80
Leffe	330ml	4.00
Moretti	330ml	4.00
Longman's APA	500ml	4.50
Three Legs IPA	500ml	4.50
Three Legs Pale	500ml	4.50

by the glass

	glass 75ml	carafe 375ml	bottle
La Guita, Manzanilla	4.20		12.00
En Rama, La Guita	5.00		19.00
		Sanlucar, Spain	

sparkling

	125ml		
Michelle, Cht Ste Michelle	6.90	Washington, USA	30.00
Rhein Extra, Brut Rosé	6.90	Romania	30.00
Chapel Down, Brut NV	8.50	Sussex, UK	42.00

white

Picpoul de Pinet, Les Prades	Languedoc, France	4.50	12.60	20.50
Sauvignon Blanc, Yealands Est.	Marlborough, NZ	4.80	13.50	22.50
Verdicchio Classico, Umani Ronchi	Italy	5.00	14.00	24.00
Lugana, Bertani	Veneto, Italy	5.20	14.60	26.00
Riesling, Trimbach	Alsace, France	5.70	16.00	28.50

rosé

Rioja Rosado, Sierra Cantabria	Rioja, Spain	4.50	12.60	20.50
Pinot Noir Rosé, Yealands	Marlborough, NZ	5.70	16.00	25.50

red

Biferno Rosso Riserva, Palladino	Molise, Italy	4.50	12.60	20.50
Bonarda – Estacion	Mendoza, Argentina	4.80	13.50	22.00
Estate Malbec, El Esteco	Salto, Argentina	5.30	14.80	26.50
Shiraz, Thelema	Western Cape, SA	5.40	15.20	27.00
Pinot Noir, Braunewell	Rheinessen, Germany	5.80	16.20	29.50

drink here / take home
see the shelves for graze **bottleshop** prices
all wine available to take out

reservations 01424 439 736 / info@grazeongrand.com

white

crisp & mineral

	glass	carafe	bottle
	125ml	375ml	
Picpoul de Pinet, Les Prades <i>delicate, mineral, salty</i> Languedoc, France	4.50	12.60	20.50
Lugana, Bertani <i>elegant, peach, apricot</i> Veneto, Italy	5.20	14.60	26.00
Mâcon Vinzelles, Cave des Grands Crus <i>un-oaked, precise, discreet stone fruit</i> Burgundy			27.00
Godello, Maga <i>citrus, fruit, floral aromas</i> Ribeira Sacra, Spain			28.50
Chablis 1er Cru Montmain, Louis Michel ✓ <i>steely, mineral, citrus</i> Burgundy, France			42.00

aromatic & fruity

Torrentes – Don David, El Esteco ✓ <i>floral, orange peel, lychee</i> Salta, Argentina			21.50
Sauvignon Blanc, Yealands Estate <i>mineral acidity, thyme, passionfruit</i> Marlborough, NZ	4.80	13.50	22.50
Verdicchio Classico, Umani Ronchi 🍷 ✓ <i>ripe peach, hazelnut, butter</i> Marche, Italy	5.00	14.00	24.00
Franklin Tate Estate Semillon, Sauvignon <i>honeydew, citrus, herbal</i> Margaret River, Australia			28.00
Grauburgunder Spätlese, Trocken Weingut Petri <i>stone fruit, lime, minerality, joyous</i> Pfalz, Germany			28.50
Pouilly Fume, Boisfleury <i>gunflint, citrus, white flower</i> Loire, France			35.00
Pecorino – Centovie, Umani Ronchi 🍷 <i>citrus, white flower, mineral</i> Abruzzo, Italy			38.00

rieslings

Riesling, Trimbach ✓ <i>dry, citrus, restrained</i> Alsace, France	5.80	16.20	29.00
Riesling – Als Wâr's Ein Stück Von Mir <i>mineral, greenguage, petrol</i> Rheinhessen, Germany			32.00
Riesling, Braunewell, Essenheim/Limestone <i>spritsy peach, lime</i> Rheinhessen, Germany			47.50

🍷 denotes organic 🌿 denotes bio-dynamic ✓ denotes vegan

something different

	glass	carafe	bottle
	125ml	375ml	
Treixadura, Ailalá 🍷 <i>apricot, flower, sea shell</i> Ribeiro, Spain			23.00
San Vincenzo (Garganega), Anselmi ✓ <i>melon, nut, orange blossom</i> Veneto, Italy			24.00
Gruner Veltliner, Machherndl 🍷 ✓ <i>white pepper, spice, apple</i> Wachau, Austria			24.00
Roussanne – The Money Spider, d'Arenberg ✓ <i>honey, mango, papaya</i> South Australia			25.00
Roero Arneis – Serra Lupini, Negro <i>mineral, pear, peach</i> Piemonte, Italy			25.00
Gewurztraminer, Skillogee ✓ <i>restrained, lychee, rose</i> Clare Valley, Australia			26.50
Sancerre – Insolite, Franck Millet ✓ <i>unusual, tropical, cut grass</i> Loire, France			39.50

richer & fuller

Chardonnay, Thelema 🍷 <i>tropical, oak, nut</i> Stellenbosch, SA			25.50
Vermentino, – Cala Silente, Santadi ✓ <i>tropical, oak, nut</i> Sardinia, Italy			25.50
Douro Superior, Quinta do Crasto ✓ <i>lemongrass, cream, herb</i> Douro, Portugal			28.00
Gran Autòcton Blanc 🍷 🌿 <i>subtle oak, cream, white fruits</i> Catalunya, Spain			31.50
Alsace, Domaine Marcel Deiss 🍷 🌿 <i>blend, off-dry, great cheese partner</i> Alsace, France			32.50
Pinot Gris – Beurrot, Kooyong 🍷 ✓ <i>almond, hay, nougat</i> Victoria, Australia			35.00
Chardonnay – Clonale, Kooyong 🍷 ✓ <i>citrus, peach, cream</i> Victoria, Australia			35.00
The FMC, Ken Forrester <i>rich, honey, weighty</i> Stellenbosch, South Africa			43.00

rosé

Rioja Rosado, Sierra Cantabria 🌿 <i>delicate, pomegranate, strawberry</i> Rioja, Spain	4.50	12.60	20.50
Pinot Noir Rosé, Yealands <i>red berry, cream, silk</i> Marlborough, NZ	5.70	16.00	25.50

red

fruit & herb

	glass 125ml	carafe 375ml	bottle
Biferno Rosso Riserva, Palladino <i>silky, dried fruit, fig</i> Molise, Italy	4.50	12.60	20.50
Finca de Villetuerta, Seleccion Especial ✓ <i>berry, oak, pure, Chivite Family Estate</i> Navarra, Spain			24.00
Morellino di Scansano – Heba, Magliano <i>black cherry, silken tannins</i> Tuscany, Italy			26.50
Caburnio, Tenuta Monteti <i>blackcurrant, savoury, finesse</i> Tuscany, Italy			27.00
Salice Salentino Riserva, Francesco Candido ✓ <i>prune, fig, chocolate</i> Puglia, Italy			28.00
Cerasuolo di Vittoria, Planeta <i>strawberry, raspberry, juicy, depth</i> Sicily, Italy			29.00
Nebbiolo d’Alba, Fontanafredda <i>flower, wild fruit, perfume</i> Piedmont, Italy			31.50
Old Vine Grenache, Simon Hackett <i>summer berries, toasty oak</i> McLaren Vale, Australia			32.00
Vacqueyras – Arabesque, Montvac Ⓞ <i>redcurrant, liquorice, elegant</i> Vacqueyras, France			33.00
Rosso di Montepulciano, Poliziano <i>damson, black cherry, refreshing</i> Tuscany, Italy			35.00
Chateau Doyac, Haut Medoc <i>crunchy cassis, textural</i> Bordeaux, France			37.50
Barbera d’Alba, Conterno Fantino Ⓞ ✓ <i>plum, soft, cherry</i> Piedmont, Italy			37.50
pinot noirs			
Pinot Noir, Braunewell <i>dark spice, deep fruits</i> Rheinhessen, Germany	5.80	16.20	29.50
Pinot Noir – Costa & Pampa, Trapiche ✓ <i>raspberry, strawberry, spice</i> Mar del Plata, Argentina			32.00
Pinot Noir, Massale Ⓞ ✓ <i>raspberry, cherry, fresh</i> Victoria, Australia			35.00
Pinot Noir, Jean Stodden ✓ <i>light spice & tannins, cherries & berries</i> Ahr, Germany			42.00

savoury & spice

	glass 125ml	carafe 375ml	bottle
Chaval, Bodegas Nodus Ⓞ <i>organic, dark fruit, clove, joven</i> Valencia, Spain			20.50
Bonarda – Estacion 1883, Trapiche ✓ <i>plum, strawberry, liquorice</i> Mendoza, Argentina	4.80	13.50	22.00
Pinotage – Printers Ink, Martin Meinert <i>raspberry, violet, chocolate</i> Devon Valley, SA			22.00
Estate Malbec, El Esteco ✓ <i>dark plum, mocha, cacao</i> Salto, Argentina	5.30	14.80	26.50
Lapa dos Gaivões, Joao Barbosa <i>dark berry, elegant oak & tannins</i> Alentejo, Portugal			27.00
Shiraz, Thelema Ⓞ <i>smoky, plum, black pepper</i> Western Cape, SA	5.40	15.20	27.00
Ninfa, Joao Barbosa <i>chocolate, berry/apple, lovely tannins</i> Tejo, Portugal			29.00
Malbec – Finca Notables, El Esteco ✓ <i>blackberry, tobacco, chocolate</i> Salta, Argentina			35.00
Sangiovese, Payten & Jones <i>cherry, strawberry, mint, savoury</i> Victoria, Australia			37.00
Sons of Eden – Kennedy, Grenache Shiraz Mouvedre <i>cherry, plum, spice, liquorice</i> Barossa, Australia			39.50
something different			
Cappello di Prete (Negroamaro), Candido ✓ <i>spice, sweet, rich</i> Puglia, Italy			23.00
Tannat – Don David, El Esteco ✓ <i>black fruit, clove, chocolate</i> Salto, Argentina			23.50
Sino da Romaneira <i>floral, pepper, soft</i> Douro, Portugal			26.50
Ixsir, Altitudes <i>cassis, green pepper, silk</i> Bekaa Valley, Lebanon			29.50
Secco Vintage Edition, Bertani ✓ <i>spice, cherry, complex</i> Verona, Italy			31.00
Primitivo di Manduria – Papale Oro, Varvaglione <i>cherry, spice, complex</i> Puglia, Italy			35.00
Synchronicity, Meinert <i>plum, velvet, smoke</i> Devon Valley, SA			36.00



the red list continues over the page for **robust & rich**

red *continued*

robust & rich

Rosso Conero, Umani Ronchi ✓ <i>bramble, dark, firm</i>	Marche, Italy
Merlot, Thelema 🍷 <i>juicy, red fruit, dark fruit</i>	Stellenbosch, SA
Douro Superior, Quinta do Crasto ✓ <i>berry, spice, velvet</i>	Douro, Portugal
Ponte das Canas, Mouchao <i>cherry, spicy depths, robust tannins</i>	Alentejo, Portugal
Cabernet Sauvignon, Cannonball <i>rich, jam, blackcurrant</i>	California, USA
Rutherglen Durif (Petit Sirah), Campbells Ltd Edition <i>dark fruit, anise, mouth coating</i>	Victoria, Australia
Estate Merlot Cabernet Malbec, Man O' War ✓ <i>cocoa, liquorice, coffee</i>	Waiheke Island, NZ
Cabernet Sauvignon, Thelema 🍷 <i>cassis, mint, chocolate</i>	Stellenbosch, SA
Vino Nobile di Montepulciano, Poliziano ✓ <i>intense, structured, elegant</i>	Tuscany, Italy
Ironclad (Bordeaux blend), Man O'War ✓ <i>cassis, blueberry, thyme</i>	Waiheke Island, NZ
Burdese (Bordeaux blend), Planeta <i>dark fruit, concentrated, full</i>	Sicily, Italy

aperitif

Bucks Fizz	7.00
Aperol Spritz	7.50
Bloody Mary	7.00

sherry

La Guita, Manzanilla <i>dry, fresh, saline</i>	75ml 375ml	4.20 12.00
En Rama, La Guita <i>complex, nutty, aged</i>		5.00 19.00

bottle

23.00

28.00

28.00

29.00

29.50

32.00

34.00

35.00

42.00

44.00

47.00

dessert wine

	glass 75ml	bottle	
Noble Wrinkled Riesling, d'Arenberg ✓ <i>works well with strong cheeses</i>	4.70	20.00	375ml
Vin Santo, Barbi ✓ <i>Tuscany's sweet amber nectar – raisin & nuts</i>	6.00	29.50	375ml
I Capitelli, Anselmi ✓ <i>rich & complex, tropical & honeyed</i>	6.00	29.50	375ml
Muscat Late Harvest – Vin de Hel, Thelema <i>rich apricot, citrus acidity</i>	6.50	32.00	375ml
Campbells, Rutherglen – Topaque <i>rich toffee, tea, mature oak</i>	6.90	34.00	375ml
Tokaji, Aszu 6, Patricius <i>richly sweet with honeyed peach</i>	7.50	49.50	500ml

port *ok, we know PX isn't a port*

1997 Colheita, Quinta do Crasto ✓ <i>intense flavour and structure</i>	6.50	49.00	750ml
Liqueur Muscat, Skilloogalee ✓ <i>fortified like tawny port</i>	6.50	52.00	750ml
Pedro Ximenez – Bella Luna <i>sweet & luscious – figs & dates</i>	4.50	15.00	375ml

digestive 25ml

Courvoisier VS	3.80	Remy Martin VSOP	5.00	Armagnac	3.80
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coffee

Julius Meinl – can be decaffeinated

Single Espresso	2.20	Double Espresso / Macchiato	2.50
Americano / Long	2.50	Cappuccino / Latte / Flat White	2.60
Mocha	3.20	Hot Chocolate <i>Fiorentino</i>	3.50
		Iced Coffee	3.50

tea

suki

Breakfast / Darjeeling / Green Sencha / Mint / Chamomile / Brazilian Maté / Earl Grey Blue Flower / Rooibos / Red Berry / Spiced Citrus / White Monkey / Jasmine Pearl	2.70
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juices

Luscombe – Sicilian Lemonade / Raspberry Crush / Hot Ginger Beer	2.95
Van Nahmen – Apple / Rhubarb / Riesling / Apricot / Quince	3.20
ORANGE JUICE <i>freshly squeezed</i>	3.50