



GRAND
— BRASSERIE —

AVAILABLE MONDAY - FRIDAY 5 - 9PM

SATURDAY 12 - 9PM

À LA CARTE

— | I N T R O S | —

Marinated olives 6 - Artisan breads sundried tomato & basil butter 6 - Houmous, seeds & Flatbread 6

— **STARTERS** —

WHITE DEVON CRAB

Chilli & dill, pink grapefruit, baby gem 11

SEARED KING SCALLOPS

Cauliflower, golden raisins 16

CHICKEN LIVER PARFAIT

Fig puree, blood orange, brioche 10

CHEDDAR & HAM HOCK CROQUETTE

pea puree 12

BURRATA

Heritage tomatoes, pine nuts, basil pesto 10

LOBSTER BISQUE

Cucumber and dill 8

— **MAIN** —

RUMP OF ENGLISH LAMB

New potatoes, fine beans,
black olive tapenade, herb oil 24

CRISPY PORK BELLY

Charred apple, black pudding fritters,
heritage carrots 24

SPRING VEGETABLE RISOTTO

Herb creme fraiche 15

MONK FISH THAI GREEN CURRY

Jasmine rice, bok choi 24

— **SALADS & FISH** —

CONFIT DUCK & SESAME SALAD

Roasted cashew nuts, pomegranate, slaw 17

GRILLED SCOTTISH SALMON

Potato & red pepper pave, tempura
vegetables 23

CLASSIC CAESAR SALAD

Baby gem lettuce, anchovies, parmesan,
croutons 12 - add chicken OR salmon - 18

BEER BATTERED HADDOCK

Hand cut chips, tartare sauce,
katsu dip, charred lemon 18

SEA BREAM

Jersey royals, new season asparagus,
sauce vierge 19

— **GRILL** —

THE GRAND CHEESEBURGER

8oz patty, Swiss cheese, tomato relish, American
mustard slaw, hand cut chips 18

28-DAY SALT AGED CUMBRIAN RIBEYE 29

28-DAY SALT AGED CUMBRIAN BEEF FILLET 38

CUMBRIAN PORK TOMAKAWK STEAK 20

all steaks are served with
Vine tomato, Portobello mushroom,
hand cut chips

SAUCES 4

Brandy & peppercorn - Aioli - Bearnaise - Aged red wine jus

— **S I D E S** —

HAND CUT CHIPS

TRUFFLE FRIES

THIN FRIES

HOUSE SALAD

MIXED GREENS

SESAME ROASTED TENDERSTEM BROCCOLI

ALL £4.5 EACH