

BRASSERIE

Brunch/Lunch Menu Served 12am – 4pm

GF - Gluten Free | V - Vegetarian | VG - Vegan | OPT - Option

LUNCH

French Toast Royale – £11 V

Brioche soaked in vanilla custard, winter berry compote, Greek yogurt, maple drizzle.

ADD: Bacon £2.95

The Grand Breakfast – £15.5

Smoked streaky bacon, Olde English sausage, hashbrown, fried or poached egg, sourdough toast, Lancashire butter, chipotle beans.

Eggs Benedict – £12 GF OPT

Toasted muffin, poached eggs, mustard hollandaise, smoked ham hock, parsley.

Eggs Royale - £13 GF OPT V

English muffin, poached eggs, hollandaise sauce, Scottish smoked salmon.

Steak & Eggs -£15 GF

Bavette steak (mr), fried eggs, harissa oil, chimichurri.

Grand's Homemade Granola - £11.50 V

Honey, Thick Natural Yoghurt, Fresh Berries

Chicken Caesar Salad - £14.50 GF OPT

Roasted Chicken Breast, Thyme Croutons, Parmesan, Soft Boiled Egg, Caesar Dressing

Steak Sandwich - £15.50 GF OPT

Bavette Steak (mr) , Toasted Ciabatta, Onion Chutney, Salad, Fries

Club Sandwich - £14.50 GF OPT

Toasted Bloomer, Chicken, Bacon, Egg, Tomato, Lettuce, Mayonnaise, Cucumber, Salad, Fries

Smoked Salmon Sandwich - £14.50 GF OPT

Scottish Smoked Salmon, Cream Cheese, Cucumber, Salad, Fries

Brie & Hazelnut Salad - £13.50 GF V

Dressed Spinach Salad, Toasted Hazelnuts, Marinated Brie

AFTERNOON TEA - £25 PP

Selection of seasonal Sandwiches, served on locally baked bread, accompanied by chefs soup of the day

Fruit Scone

Cornish Cream, Strawberry Preserve

Dessert Selection

Cherry Bakewell
Matcha Sable
Chocolate Brownie
Strawberry & White Chocolate Ganache
Fruit Loaf

Julius Meinl

Viennese blended coffee

Yorkshire Tea

English Breakfast Tea
Earl Grey

PROSECCO UPGRADE £5.50PP

CHAMPAGNE UPGRADE £7.50PP

SUNDAY ROAST

Sunday Lunch Platter for 2 to Share
£20 per guest

A traditional Sunday Roast served with your choice of Roast Beef (served pink), Roast Chicken or Seasonal Nut Roast.

Served with Yorkshire puddings, roasted potatoes, carrots in honey & butter, cabbage, peas & bacon fricassee, cauliflower cheese, Parmesan crumb