

## THIRST QUENCHERS

<b>Pimm's No.1 Cup</b>	9
Pimm's No.1 Cup 50ml, strawberry, orange, mint, cucumber Fevertree lemonade and plenty of ice	
<b>Summer Berry Bellini</b>	9
Romeo Prosecco topped with Fragola wild strawberry liquor and frozen raspberry	
<b>Aperol Spritz</b>	9
Romeo Prosecco topped with Aperol, soda water, freshly sliced orange and plenty of ice	

## BY THE GLASS

### SPARKLING

		200ml	750ml
<b>Romeo Prosecco - Italy</b>	Spumante DOC	8½	31

### WHITE

		125ml	250ml	750ml
<b>Cantina Colli vicentini - Veneto - Italy</b>	Pinot Grigio	4½	8	24
<b>Trulli - Salento - Italy</b>	Vermentino	5	9	26
<b>Penny lane - Marlborough - NZ</b>	Sauvignon Blanc	5	9	27
<b>Dr Dahlem - Nahe - Germany</b>	Rielsling Classic	6	11	31

### RED

<b>Black Shiraz - South Australia</b>	Shiraz	5	9	26
<b>Altitudes - Valle Central - Chile</b>	Pinot Noir	5½	10	28
<b>Carlos V - Veneto - Italy</b>	Cabernet Merlot	6	11	31
<b>La Forge - Roussillon - France</b>	Malbec	6½	11½	34

### ROSE

<b>Moment De Plaisir - Languedoc - France</b>	Cinsault	5	9	25
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## SOFTIES

<b>Luscombe Organic</b>	4½
Orange Juice - Sparkling Apple Crush - Sparkling Blueberry Crush - Wild Elderflower Bubbly - Cool Ginger Beer	
<b>Fever Tree</b>	2½
Mediterranean Tonic - Naturally Light Tonic - Sicilian Lemon Tonic - Elderflower Tonic - Aromatic Tonic - Cucumber Tonic - Ginger Ale - Lemonade - Soda Water	
<b>Harrogate Spa Water</b>	3½
Still or Sparkling 750ml bottle	

### FOOD ALLERGENS

If you or any of your party have an allergy or dietary restrictions please inform a member of staff who will be happy discuss your requirements. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated fryers.

## TASTY BITES

<b>Red pepper &amp; goats cheese arancini</b>	v	5
<b>Crispy teriyaki pork belly</b>	gf	5
<b>Honey &amp; mustard chipolatas</b>		4½
<b>Houmous, harissa, pitta &amp; carrots</b>	vg	5½
<b>Homemade foccacia, extra virgin olive oil &amp; balsamic vinegar</b>	v	3
<b>Gordal olives</b>	gf vg	2½
<b>Grilled halloumi with zhug dressing</b>	gf v	5

## STARTERS

<b>Caprese Salad</b>	vgf	9	<b>Chicken Livers</b>	8
Burrata, English heirloom tomatoes and basil pesto dressing			Aioli, parsley & caper dressing on sourdough toast	
<b>Homemade Soup Of The Day</b>		7	<b>Prawn Cocktail</b>	gf 10½
Please ask for todays soup			Classic Marie Rose sauce, baby gem lettuce, avocado and aleppo pepper spices	
<b>Crispy Shredded Duck</b>	gf	9	<b>Bang Bang Chicken</b>	gf 8½
Watermelon, pickled carrot, watercress, lime and sticky soy dressing			Satay chicken skewers, crunchy slaw & lime	
<b>Scottish Smoked Salmon</b>		10	<b>Crab On Toast</b>	10½
Lemon, capers and black pepper with dark rye bread			Grapefruit and avocado on sourdough toast	

## SALADS

<b>Mediterranean Salad</b>	gf v	12	<b>Nourish Bowl</b>	gf vg	9
Roasted and marinated courgettes, peppers, tomatoes and artichokes with crumbled feta, toasted seeds and zhug			Avocado, mango, shredded carrot, edamame, wakame, beetroot, quinoa, zingy lime and chilli dressing		
<b>Romesco Chicken Salad</b>	gf	14	<b>With A King Prawn Skewer</b>		16
Slow roasted red and yellow peppers, heritage tomatoes, toasted almonds, rocket, parmesan, balsamic & olive oil			<b>Chicken Caesar Salad</b>		14
			Baby gem, pancetta, parmesan, sourdough croutons and caesar dressing		

## SUNDAY ROAST

ONLY AVAILABLE ON A SUNDAY FROM 12.30PM  
LIMITED AVAILABILITY - WHEN IT'S GONE IT'S GONE

Served with Yorkshire pudding, roast potatoes, seasonal vegetables and homemade gravy

<b>Roast Sirloin of Beef</b>	21
<b>Roast of the Day</b>	M/P

### VEGETARIAN MENU

PLEASE ASK A MEMBER OF STAFF FOR OUR VEGETARAIN AND VEGAN MENU

v = Vegetarian gf = Gluten Free vg = Vegan

## MAINS

<b>Thai Monkfish &amp; Prawn Curry</b>	gf	21	<b>The Grand Beefburger</b>	15
Fragrant jasmine rice, coriander and chilli			Melted cheddar, relish and lettuce on a brioche bun served with homemade chips	
<b>Thai Red Vegetable Curry</b>	vg gf	14	<b>Roasted Halibut</b>	gf 23
Fragrant jasmine rice, coriander and chilli			Broad beans, hispi cabbage and warm tartare sauce	
<b>Cumbrian Lamb Rump</b>	gf	20	<b>Grilled Sea Bass</b>	gf 19
Dauphinoise potato, baby gem, salsa verde and lamb jus			Heritage tomatoes, fennel and romesco dressing	
<b>1/2 Goosnargh Duck</b>	gf	22	<b>Chicken Supreme</b>	gf 16
Honey and soy glaze, spiced dukka and confit carrot			Peas, pancetta, jersey royal potatoes and chicken velouté	
<b>Fish Finger Butty</b>		14	<b>Teriyaki Salmon</b>	gf 17½
Gherkins, lettuce, homemade tartar sauce, toasted sourdough and chips			Kimchi, pak choi, sticky rice and toasted cashews	
<b>Fillet Steak 220g</b>	gf	29½	<b>Steak Tagliata</b>	gf 22½
Homemade chips, garlic butter & peppercorn sauce			225g Rib eye sliced on roasted peppers, tomato, rocket & parmesan salad	

## OVEN BAKED

FRESHLY BAKED TO ORDER - PLEASE ALLOW 35 MINUTES TO COOK.  
JUST ENOUGH TIME TO ORDER SOME TASTY BITES

<b>Moussaka</b>	14½
Cinnamon and herb spiced beef ragu, layered aubergines and creamy cheese sauce	
<b>Fisherman's Pie</b>	14½
Gruyère cheese mashed potato topping	

## PASTA

<b>King Prawn Tagliatelle</b>	15	<b>Meatball Taglioni</b>	14
Chilli, tomato, fennel garlic, lemon and extra virgin olive oil		San Manzano tomato sauce, parmesan & pangritata	
<b>Pea &amp; Mint Ravioli</b>	vg   13	<b>Puttanesca Rigatoni</b>	v 10
Pea puree, rocket and extra virgin olive oil		San Manzano tomato sauce with chilli, capers & olives	

## SIDES

<b>Homemade chips</b>	gf vg	4
<b>Homemade chips with parmesan and truffle</b>	gf	5
<b>Buttered Jersey royal potatoes</b>	gf v	4½
<b>Tenderstem broccoli with aioli</b>	gf v	5
<b>French dressed lettuce, rocket, avocado &amp; mint salad</b>	gf vg	4
<b>Heritage tomato salad</b>	gf vg	5

### CASHLESS PAYMENT

All bills are to be settled by debit or credit card, Apple Pay, Contactless Payment or Room Transfer. The Grand Hotel is now a cash free business.