



SPRING 2020

NIBBLES WHILE YOU WAIT

GORDAL OLIVES	£2.50
SMOKED ALMONDS	£3.00
HOMEMADE ROSEMARY & THYME FOCACCIA	£3.50
PADRON PEPPERS	£5.00
STICKY CHICKEN WINGS	£5.50
ARANCINI ARRABIATA	£5.00
HOMEMADE HARISSA TOPPED HUMMUS	£6.00
HONEY MUSTARD GLAZED CHIPOLATAS	£5.00

SMALL PLATES

HOMEMADE SOUP OF THE DAY <i>Rosemary & Thyme Focaccia</i>	£7.00
CHICKEN LIVERS <i>Aioli and Caper Dressing on Sourdough Toast</i>	£8.00
GARLIC AND CHILLI KING PRAWNS <i>Rosemary & Thyme Focaccia</i>	£8.00
SMOKED SALMON <i>Homemade Blinis and Celeriac Remoulade</i>	£10.00
HOISIN DUCK SALAD <i>Watermelon, Watercress & Asian Dressing</i>	£9.00
GRILLED ASPARAGUS <i>Classic Sauce Gribiche</i>	£10.00
KATSU CHICKEN <i>Authentic Katsu Sauce and Fresh Glass Noodle Salad</i>	£9.00
ROASTED PINEAPPLE <i>Whipped Goats Cheese and Mojo Verde Sauce</i>	£9.00
WILD MUSHROOM RAVIOLI <i>Mushroom & Truffle Sauce</i>	£8/£14
BEETROOT BARLEY RISOTTO <i>Feta Cheese, Puffed Rice & Toasted Seed garnish</i>	£8/£14

SANDWICHES & SALADS

GRAND BURGER <i>Pickles, Lettuce & House Dressing on Brioche Bun with Chips</i>	£15.00
FILLET OF FISH SANDWICH <i>Dill Pickles Tartare Sauce on Brioche</i>	£14.00
GRAND CAESAR SALAD <i>Grilled Chicken, Pancetta, Anchovies, Parmesan & Croutons</i>	£14.50
POKE BOWL	£9.00
POKE BOWL WITH GRILLED CHICKEN	£14.00
POKE BOWL WITH GRILLED PRAWNS	£14.00
<i>Tricolore Quinoa, Wakame, Edamame beans, Mango, Carrot, Red Cabbage and Tofu, Zingy Citrus Dressing</i>	

LARGE PLATES

DUCK BREAST <i>Confit Duck Leg Croquette, Roast Mayan Gold Potatoes, Honey & Szechuan Pepper Glaze</i>	£20.00
CHICKEN SUPREME <i>Spring Vegetable and Barley Broth</i>	£16.00
CUMBRIAN LAMB RUMP <i>Dauphinoise Potato, Heritage Carrot & Salsa Verde</i>	£22.00
STEAK TAGLIATA <i>Thinly Sliced Fillet Tail, Rocket, Parmesan & Homemade Chimmichurri</i>	£20.00
FEATHER BLADE BEEF BOURGUIGNON <i>Creamed Potato</i>	£18.00
FILLET STEAK 220G <i>Homemade Chips and Peppercorn Sauce</i>	£29.50
SEA BASS <i>Hispi Cabbage, Courgette & Romesco Sauce</i>	£20.00
SALMON FILLET <i>Jersey Royals, Local Samphire, Lemon & Tarragon Sauce</i>	£18.00
COD LOIN <i>Leek, Potato and Charred Sweetcorn Chowder</i>	£16.50
STICKY MISO AND MAPLE ROASTED AUBERGINE <i>Mixed Grains, Almond & Tahini Dressing</i>	£14.00
BUTTER CHICKEN CURRY <i>Aromatic Coconut Rice, Homemade Flatbread</i>	£17.00
BASIL PESTO STROZZAPRETI <i>Home Dried Tomatoes, Broccolini & Parmesan</i>	£14.00

ON THE SIDE

HOMEMADE CHIPS	£4.00
PARMESAN & TRUFFLE CHIPS	£5.00
JERSEY ROYALS	£4.50
TENDERSTEM BROCCOLI <i>Homemade aioli</i>	£5.50
HERITAGE CARROTS <i>Salsa verde butter</i>	£5.00
TOSSED HOUSE SALAD <i>French vinaigrette</i>	£4.00

SUNDAY ROAST

ROAST BEEF <i>Yorkshire pudding, roast potatoes, seasonal vegetables & proper homemade gravy</i>	£19.50
ROAST OF THE DAY <i>Please ask for the roast of the day. All served with Yorkshire pudding, roast potatoes, seasonal vegetables & proper homemade gravy</i>	£17.50

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. An optional 10% service charge will be applied to the bill for tables of 5 or more people, all of which goes to the staff.

ALLERGEN INFORMATION

We do our very best to highlight the presence of allergens in all our dishes, however we cannot guarantee the absence of small traces of nuts or other allergens. Please advise a member of staff if you have any particular requirements.

CELERY
 GLUTEN
 CRUSTACEANS
 EGGS
 FISH

LUPIN
 MILK
 MOLLUSCS
 MUSTARD
 NUTS

PEANUTS
 SESAME SEEDS
 SOYA
 SULPHITES