

## TASTY BITES

|   |       |    |
|---|-------|----|
| Wild mushroom arancini                                    | v     | 5  |
| Crispy plaice goujons                                     |       | 5  |
| Honey & mustard chipolatas                                |       | 4½ |
| Houmous, harissa, pitta & carrots                         | vg    | 5½ |
| Foccacia bread, extra virgin olive oil & balsamic vinegar | v     | 3  |
| Gordal olives   | gf vg | 2½ |

## SHARING BOARDS

|   |  |    |
|---|--|----|
| <b>Nibbles board</b>  |  | 16 |
| Wild mushroom arancini, honey & mustard chipolatas, harissa houmous, toasted pitta bread, carrot sticks and Gordal olives           |  |    |
| <b>Seafood platter</b>  |  | 24 |
| Crispy plaice goujons, poached prawns, scottish smoked salmon, white crab meat, anchovies, homemade tartar sauce and foccacia bread |  |    |

## STARTERS

|  |       |    |  |    |     |
|--|-------|----|--|----|-----|
| <b>Burrata &amp; Beets</b>   | vg gf | 9  | <b>Homemade Soup of The Day</b>  |    | 7   |
| Fresh creamy burrata, roasted heritage beetroots & candied walnuts   |       |    | Please ask for todays soup   |    |     |
| <b>Crispy Shredded Duck</b>  | gf    | 9  | <b>Prawn Cocktail</b>  | gf | 10½ |
| Watermelon, pickled carrot, watercress, lime and sticky soy dressing |       |    | Classic Marie Rose sauce, baby gem lettuce, avocado and aleppo pepper spices |    |     |
| <b>Seared Scallops</b>   |       | 11 | <b>Bang Bang Chicken</b>   | gf | 8½  |
| Morcilla black pudding & cauliflower puree                           |       |    | Satay chicken breast, crunchy slaw & lime                                    |    |     |
| <b>Crispy Pork Belly</b>   | gf    | 9  | <b>Crab On Toast</b>   |    | 10½ |
| Slow cooked crispy pork belly, roasted apple sauce and sage          |       |    | Grapefruit and avocado on sourdough toast                                    |    |     |
|  |       |    | <b>Wild Mushroom Ravioli</b>   | v  | 7   |
|  |       |    | Mushrooms, cream sauce, truffle oil & parmesan                               |    |     |

## SALADS

|  |      |    |  |  |    |
|--|------|----|--|--|----|
| <b>Nourish Bowl</b>  | gf v | 14 | <b>Chicken Caesar</b>  |  | 14 |
| Sweet potato, tenderstem broccoli, quinoa, spinach, pomegranate, toasted seeds & lime yoghurt dressing |      |    | Grilled chicken breast, baby gem lettuce, 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

|   |  |     |
|---|--|-----|
| <b>Roast Beef</b>   |  | 19½ |
| Served with Yorkshire pudding, roast potatoes, seasonal vegetables and homemade gravy |  |     |

## ENGLISH BEEF

ALL OUR BEEF IS SPECIALLY SELECTED BY OUR BUTCHER. THE MEAT IS DRY AGED FOR A MINIMUM 35 DAYS IN A HIMALAYAN SALT CHAMBER

|  |    |     |
|--|----|-----|
| <b>Fillet Steak 220g</b>   | gf | 29½ |
| Homemade chips, garlic butter & peppercorn sauce   |    |     |
| <b>Chateaubriand 500g</b>  | gf | 60  |
| Perfect to share. The best end of the fillet served sliced with homemade chips, rocket salad, garlic butter and peppercorn sauce |    |     |

## MAINS

|   |    |     |  |       |    |
|---|----|-----|--|-------|----|
| <b>Chicken Supreme</b>  | gf | 16  | <b>The Grand Beefburger</b>  |       | 15 |
| Wild mushrooms & roasted shallots with chicken velouté            |    |     | Melted cheddar, relish and lettuce on a brioche bun served with homemade chips |       |    |
| <b>Cumbrian Lamb Rump</b>   | gf | 21  | <b>Sticky Feather Blade Steak</b>  | gf    | 18 |
| Dauphinoise potato, tenderstem broccoli, salsa verde and lamb jus |    |     | Root vegetables and creamy mashed potato                                       |       |    |
| <b>Goosnargh Duck Breast</b>                                      | gf | 20  | <b>Grilled Sea Bass</b>  | gf    | 19 |
| Orange, honey and soy glaze, spiced dukka and confit carrot       |    |     | Curried cauliflower, chickpea, squash & spinach                                |       |    |
| <b>Teriyaki Salmon</b>  | gf | 17½ | <b>Wild Mushroom Ravioli</b>   | v     | 13 |
| Kimchi, pak choi, sticky rice and toasted cashews                 |    |     | Mushrooms, cream sauce, truffle oil & parmesan                                 |       |    |
| <b>Thai Red Chicken Curry</b>                                     | gf | 17  | <b>Thai Red Vegetable Curry</b>  | vg gf | 14 |
| Fragrant jasmine rice, coriander and chilli                       |    |     | Fragrant jasmine rice, coriander and chilli                                    |       |    |

## SIDES

|   |       |   |
|---|-------|---|
| <b>Homemade chips</b>                           | gf vg | 4 |
| <b>Homemade chips with parmesan and truffle</b> | gf    | 5 |
| <b>Creamy mashed potatoes</b>                   | gf v  | 5 |
| <b>Tenderstem broccoli with aioli</b>           | gf v  | 5 |
| <b>Gem lettuce, parmesan, caesar dressing</b>   | gf    | 4 |
| <b>Honey roasted carrots &amp; parsnips</b>     | gf vg | 5 |

### 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.

v = Vegetarian gf = Gluten Free vg = Vegan

### CASHLESS PAYMENT

All bills are to be settled by debit or credit card, Apple Pay, Contactless Payment or Room Transfer. We thank you for your help in making The Grand At Grasmere a cash free business.

# DESSERTS

|  |      |   |
|--|------|---|
| <b>Vanilla Rice Pudding</b><br>Cinnamon & apple compote  | gf v | 7                                       |
| <b>Sticky Toffee Pudding</b><br>Butterscotch sauce and vanilla ice cream   | v    | 7½                                      |
| <b>Vanilla Crème brûlée</b><br>Traditional set vanilla custard with crisp sugar top  | gf v | 8                                       |
| <b>Warm Frangipan Tart</b><br>Seasonal fruits and vanilla ice cream  | v    | 8                                       |
| <b>Chocolate Mousse</b><br>Homemade honeycomb, salted caramel & toffee ice cream   | v    | 8½                                      |
| <b>Affogato</b><br>Vanilla ice cream, shot of espresso and shot of Saliza Amaretto   | v    | 9                                       |
| <b>Lancashire Cheese Board</b><br>Blacksticks Blue - Garstang Blue - Sandhams Creamy<br>Lancashire - English Brie - Kiderton Ash<br>Biscuits, homemade chutney and salted butter | v    | Full Board - 12<br>Selection of two - 7 |
| <b>Ice Cream</b><br>Vanilla - Chocolate - Toffee - Pistachio - Lemon Sorbet  | gf v | 3 / Scoop                               |

# AFTER DINNER TIPPLE

## SPIRITS & LIQUEURS

|                                  |     | 50ml |
|----------------------------------|-----|------|
| Maxime Trijol VS Cognac          | 40% | 8    |
| Clos Martin VSOP Armagnac        | 40% | 10   |
| Torres 20 Hors d'Age Brandy      | 40% | 11   |
| Arran Gold Whiskey Cream Liqueur | 17% | 5    |
| Saliza Amaretto                  | 28% | 7    |
| Expre Espresso Liqueur           | 28% | 7    |
| Limoncello                       | 24% | 5    |

## DESSERT WINE & PORT

|   |      |   |       |    |
|---|------|---|-------|----|
| Miranda 'Leone' - Australia - Botrytis Semillon | 50ml | 5 | 375ml | 30 |
| Kopke Port L.B.V                                | 50ml | 6 | 500ml | 34 |

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CAFE GRAND  
BRASSERIE