

WINE

WHITE

Castell - Catalunya - Spain Macabeu & Chardonnay - Fresh Pale Fruity	22
Cantina Colli Vicentini - Veneto - Italy Pinot Grigio - Zesty Crisp Refreshing	23
Le Pied Marin - Languedoc - France Picpoul De Pinet - Dry Floral Citrus	25
Penny Lane - Marlborough - New Zealand Sauvignon Blanc - Tropical Refreshing Light	26
Trulli - Salento - Italy Vermentino - Dry Minerally Crisp	26
Arrogant Frog - Languedoc - France Tutti Frutti Blend of 8 Grapes - Fruity Delicious Fun	26
Xipella (Chip-Eya) - Conca De Barbera - Spain Macabeo & Parellada - Full Balanced Juicy	27
Dr Dahlem - Nahe - Germany Riesling Classic - Clean Fresh Aromatic	31
La Forge - Rousillon - France Marsanne - Rich Elegant Floral	31
Domaine Fillon & Fils - Chablis - France Chardonnay - Light Dry Crisp	42
Cloudy Bay - Marlborough - New Zealand Sauvignon Blanc - Zesty Fresh Mineral	54

SPARKLING

Romeo - Prosecco - Italy Spumante DOC - Intense Fruity Crisp	30
Beaumont Cuvée Brut - Champagne - France - ½Bottle Chardonnay, Pinot Noir & Pinot Meunier - Fine Crisp Light	27
Beaumont Cuvée Brut - Champagne - France Chardonnay, Pinot Noir & Pinot Meunier - Fine Crisp Light	46
Beaumont Cuvée Rosé Brut - Champagne - France Pinot Noir & Pinot Meunier - Fruity Crisp Light	56
Louis Roederer Brut Premier - Champagne - France Chardonnay, Pinot Noir, Pinot Meunier - Classic Vibrant Complex	60
Laurent-Perrier Cuvée Rosé Brut - Champagne - France Pinot Noir - Elegant Subtle Fruity	95
Dom Perignon Cuvée - Champagne - France Chardonnay & Pinot Noir - Special Rounded Creamy	220

CASHLESS PAYMENT

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WINE

RED

Gran Aruacaria - Valle Central - Chile Merlot Reserva - Complex Mellow Silky	24
Black Shiraz - South Australia Shiraz - Luscious Intense Rich	26
Viore Crianza- Rioja - Spain Tinta De Toro - Powerful Balanced Fruity	26
Altitudes - Valle Central - Chile Pinot Noir - Full Earthy Fruity	27
Trulli - Salento - Italy Negroamaro - Full Balanced Persistent	27
Château Astelus - Bordeaux - France Merlot & Cabernet Sauvignon - Fruity Robust Spicy	30
Carlos V - Veneto - Italy Cabernet Merlot - Elegant Intense Fruity	31
La Forge - Rousillon - France Malbec - Powerful Aromatic Velvety	33
Villalta - Valpolicella Ripasso - Veneto - Italy Corvina & Rondinella - Full Spicy Supple	35
Zensa - Salento - Italy Primitivo - Organic Rich Intense Fruit	35
Finca Azaya Crianza - Ribera Del Duero - Spain Tempranillo - Organic Rich Intense Fruit	48
Andeluna Altitud - Mendoza - Argentina Malbec - Intense Exquisite Soft	50

ROSE

Moment De Plaisir - Languedoc - France Cinsault - Pale Balanced Fresh	25
Le Provençal - Côtes de Provence - France Cinsault, Grenache Blanc & Syrah - Elegant Light Fruity	30
Aix - Aix en Provence - France Cinsault, Grenache & Syrah - Special Fragrant Delicate	45



CAFE GRAND
BRASSERIE

THIRST QUENCHERS

Tanquaray & Tonic	9
Tanquaray Gin 50ml, cucumber ribbon, fresh thyme & Fever-Tree cucumber tonic	
Berry Bellini	9
Romeo prosecco topped with myrtil friuli liqueur and frozen blueberries	
Aperol Spritz	9
Romeo prosecco topped with Aperol, soda water, freshly sliced orange and plenty of ice	

BY THE GLASS

SPARKLING

		200ml	750ml
Romeo Prosecco - Italy	Spumante DOC	8	30

WHITE

		125ml	250ml	750ml
Cantina Colli Vicentini - Veneto - Italy	Pinot Grigio	4½	8	23
Penny Lane - Marlborough - NZ	Sauvignon Blanc	5	9	26
Trulli - Salento - Italy	Vermentino	5	9	26
Dr Dahlem - Nahe - Germany	Riesling Classic	6	11	31

RED

Black Shiraz - South Australia	Shiraz	5	9	26
Altitudes - Valle Central - Chile	Pinot Noir	5½	10	27
Carlos V - Veneto - Italy	Cabernet Merlot	6	11	31
La Forge - Roussillon - France	Malbec	6½	11½	33

ROSE

Moment De Plaisir - Languedoc - France	Cinsault	5	9	25
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SOFTIES

Luscombe Organic	4½
Orange Juice - Sparkling Apple Crush - Sparkling Blueberry Crush - Wild Elderflower Bubbly - Cool Ginger Beer	
Fever-Tree	2½
Mediterranean Tonic - Naturally Light Tonic - Sicilian Lemon Tonic - Elderflower Tonic - Aromatic Tonic - Cucumber Tonic - Ginger Ale - Lemonade - Soda Water	
Harrogate Spa Water	3
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 to 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

Truffle and parmesan arancini		5
Crispy teriyaki pork belly		5
Honey & mustard chipolatas		4½
Houmous, harissa, pitta & carrots	vg	5
Artisan bread, extra virgin olive oil & balsamic vinegar	v	3
Gordal olives	vg	2½
Goats cheese stuffed piquillo peppers	v	4

STARTERS

Minestrone Soup	v	7	Beetroot & Feta	v	8½
Hearty Italian soup with chunky vegetables and grated regato			Roasted and pickled beetroots, barrel aged feta, toasted seeds and sherry vinegar dressing		
Homemade Soup Of The Day		7	Prawn Cocktail		10
Please ask for todays soup			Classic Marie Rose sauce, baby gem lettuce, avocado and aleppo pepper spices		
Crispy Shredded Duck		8½	Chicken Liver Brûlée		7½
Watermelon, pickled carrot, watercress, lime and sticky soy dressing			Sticky fig chutney with toasted brioche		
Scottish Smoked Salmon		10	Crab On Toast		10
Lemon, capers and black pepper with dark rye bread			Grapefruit and avocado on sourdough toast		

PASTA & SALADS

King Prawn Tagliatelle		15
Chilli, garlic, lemon and extra virgin olive oil		
Conchiglie Pomodoro		10½
Fresh conchiglie pasta with San Manzano tomatoes and basil, topped with parmesan and torn mozzarella		
Spinach & Ricotta Ravioli	v	8 13
Mascarpone cream sauce with toasted pine nuts		
Chicken Caesar Salad		14
Baby gem, pancetta, parmesan, sourdough croutons and caesar dressing		
Superfood Salad	v	12½
Spinach, sweet potato, tenderstem broccoli, mixed grains, pomegranate and lime yoghurt dressing		

SUNDAY ROAST

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

All served with Yorkshire pudding, potatoes, seasonal vegetables and homemade gravy

Chicken Supreme	14
Slow Roast Shoulder of Lamb	16
Roast Sirloin of Beef	20

MAINS

Thai Monkfish & Prawn Curry	19	The Grand Beefburger	15
Fragrant jasmine rice, coriander and chilli		Melted cheddar, relish and lettuce on a brioche bun served with homemade chips	
Thai Red Vegetable Curry	13	Cod Loin	17½
Fragrant jasmine rice, coriander and chilli		White bean and chorizo cassoulet	
Cumbrian Lamb Rump	17½	Grilled Sea Bass	18
Dauphinoise potato, leeks, salsa verde and lamb jus		Ratte potatoes and warm tartare sauce	
1/2 Goosnargh Duck	21	Chicken Supreme	15½
Pickled red cabbage and orange duck sauce		Charred hispi cabbage, sautéed chestnut mushrooms and chicken velouté	
The Grand CBA	14	Teriyaki Salmon	15½
Chicken, bacon and avocado on toasted sourdough with homemade chips		Kimchi, sticky rice and toasted cashews	

OVEN BAKED

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

Shepherd's Pie	12½	Truffle Mac & Cheese	v 10½
Slow braised lamb shoulder and beef mince with a mashed potato topping		Truffled macaroni pasta oozing with cheese, topped with crispy pangritata	
Fisherman's Pie	14½	Meatballs	12½
Gruyère cheese mashed potato topping		San Manzano tomato sauce, parmesan & pangritata crust	

STEAKS

Fillet Steak 220g	29½	Rib Eye Steak 280g	24½
Homemade chips, garlic butter & peppercorn sauce		Homemade chips, garlic butter & peppercorn sauce	

SIDES

Homemade chips	vg	3½
Homemade chips with parmesan and truffle		4½
Creamy mashed potato	v	3½
Tenderstem broccoli	vg	3½
Honey glazed chantenay carrots	vg	3½
Green leaf and cucumber salad with French vinaigrette	vg	3½

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