



FESTIVE SET MENU



2 COURSE £35

3 COURSE £40

MON - THUR 12PM - 9PM

FRIDAY 12PM - 6PM SUNDAY 12 - 7PM

Starters

PARSNIP SOUP

Truffle & toasted hazelnuts, parsnip crisp, sourdough croutons

PAN FRIED KING PRAWNS

Chilli & garlic butter, lime and basil aioli

SMOKED HADDOCK & SALMON

CROQUETTE

Taramasalata, chimichurri

ROAST PORK BELLY

Salsa verde, harissa ketchup, crispy crackling

BURRATA & BEETROOT CARPACCIO (V)

Candied walnuts

Mains

FESTIVE ROAST TURKEY

All the festive trimmings, pigs in blankets, cranberry sauce

CELERIAC, MUSHROOM & SPINACH WELLINGTON (V)

Served with all the festive trimmings

IBERICO PORK FILLET

Red pepper sauce, chimichurri, patatas bravas

10 OZ SIRLOIN *(£5 supplement)*

Vine tomato, baked creamy garlic mushrooms, onion ring, triple cooked chips, peppercorn sauce

SEA BREAM

Smoked almond crust, sundried tomato, fennel & lemon slaw, gazpacho

Sides

TRUFFLE & CHIVE CREAMED POTATOES **4.5**

TRIPLE COOKED CHIPS **5**

PARMESAN & TRUFFLE FRIES **6.5**

CAULIFLOWER CHEESE **5**

MAPLE GLAZED SPROUTS & PANCETTA **5**

HONEY ROAST CUMIN SPICED CARROTS **5**

CAESAR SALAD **7**

Crispy crouton, anchovies, parmesan

BAKED CREAMY GARLIC MUSHROOMS **5**

Desserts

CHRISTMAS PUDDING

Brandy sauce

BAILEYS CREME BRULE

Raspberries, shortbread

THE GRAND TIRAMISU

Chocolate sauce

CHEESE & BISCUITS *£5 supplement*

Fig chutney, artisan biscuits, pickled grapes

Please inform a member of team if you have any allergies, intolerances or dietary requirements. We will be happy to advise which dishes are suitable, but we cannot guarantee the absence of traces of nuts and other allergens.

A 10% discretionary service charge is added to all bills.



GRAND

— BRASSERIE —