

the Grange

firsts

Olives	£2.75
Garlic bread	£2.75
Antipasti: olives, charcuterie meats, fresh bread, with tomatoes and a seasonal vegetable. Ideal for two people to share	£8.25
Vegetarian antipasti: olives, fresh bread, with tomatoes and a selection of seasonal vegetables. Ideal for two people to share	£6.50

Starters

Smoked pumpkin soup with crispy chorizo (g)	£5.95
Smoked pumpkin soup with halloumi (v) (g)	£5.50
Asian flavoured crispy duck salad (g)	£6.95
Asian flavoured tofu salad (v) (g)	£5.95
Candied beetroot and goats cheese salad with salted caramelised walnuts (v) (g)	£5.95
Sweet potato borek with beetroot relish and pomegranate salad (v)	£5.95
Sang choi bao of prawns (g)	£6.95

(v) can be vegetarian if requested (g) can be gluten free if requested

website www.restaurantatthegrange.co.uk

mains

Belly pork cooked with Serrano ham, cider and crab apple glaze with mash, smoked carrots, cavalo nero and apple sauce (g)	£14.50
Roast fillet of venison with a damson vodka sauce, chestnut puree, beetroot, mash, radish and chard shoots (g)	£17.95
Beef with chilli, ginger and soy, egg noodles with mushrooms (g)	£14.50
Char grilled sirloin steak with cherry tomatoes, mushrooms and triple cooked chips, served with a choice of herb and garlic butter, red wine sauce or green peppercorn sauce (g)	£19.95
Char grilled sirloin steak with your choice of herb and garlic butter, red wine sauce or green peppercorn sauce with fresh salad of rocket and cucumber (g)	£17.95
Wonton stack with roasted squash, feta, crispy sage and a cranberry relish (v)	£13.95
Pan fried cod on parsley risotto with aioli and pangrattato (g)	£16.00
Crunchy wonton stack of roasted pumpkin with feta, crispy sage and pine nuts with a cranberry relish (v)	£13.50
Seared duck breast with orange, pomegranate and star anise with braised red cabbage and butternut squash puree	£17.25

Sides

Chips or mash	£3.00
Seasonal vegetables	£3.00
Mixed or green salad	£3.00

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puddings

Sticky chocolate cake with coffee ice cream and chestnut chocolate sauce (g)	£6.50
Oven roasted plums with kaffir lime, star anise and cardamom, with pomegranate, kulfi and ginger shortbread (g)	£5.95
Gin and tonic sorbetto with lime syrup (g)	£4.00
Salted caramel panna cotta with chocolate mousse and hazelnut praline (g)	£5.95
Spiced apple sponge with caramel ice cream and sauce	£5.95
Choice of sorbets and ice creams (g)	£4.00
Affogato – your choice of ice cream with a shot of espresso or liqueur (g)	£4.50
<i>Muscat de Beaumes de Venise, A glass of nectar from this beautiful area of France</i>	£3.25 per glass
<i>Rutherglen Muscat, This is a deeper, richer, stickier nectar from down under!</i>	£3.95 per glass

Cheeses

Please choose from the selection: • Stilton • Godminster Cheddar • Brie	£6.25
<i>Late bottled vintage Port</i>	£3.25 per glass
<i>Finest reserve Port</i>	£2.75 per glass

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