The GRANDISON Bramfield

2 COURSES - £21.95
OR 3 COURSES - £25.95

Mother's Day Menu

TO START

SOUP OF THE DAY (V)
served with home baked white baltic loaf

PAN FRIED CAJUN MONKFISH
marinated with cajun and curry spices, curry sauce, olive oil & pea shoots

CRISPY HALLOUMI (V)
served with a small dressed baby leaf salad and sweet chilli dipping sauce

DUCK & PORT PATE
served with plum & apple chutney with home baked bread

FISHERMAN'S BASKET
crispy whitebait, salt and pepper squid, wholetail scampi with marie rose and aoili dipping sauces

AVOCADO & VEGETABLE STACK (V)(VG)
fresh avocado, pepper, tomato and aubergine with salsa verde

HOME BAKED BREAD AND OLIVES (V)
a selection of white and granary bread with homemade hummus dip, marinated olives and olive oil & balsamic vinegar

MAIN COURSE

ROAST TOPSIDE OF BEEF
with roast potatoes, parsnip purée, greens, cauliflower cheese, pan gravy & yorkshire pudding

SLOW ROASTED BELLY OF PORK
with roast potatoes, parsnip purée, greens, cauliflower cheese, pan gravy & yorkshire pudding

CHAR GRILLED LEMON & THYME CHICKEN
rocket & parmesan salad, straw fries and peppercorn sauce

ROASTED SALMON FILLET
on a bed of rice with baby carrots and a proveçale sauce

FISH & CHIPS
served with hand cut chips, mushy peas and homemade tartare sauce

KING PRAWN LINGUINI
served in a creamy white wine sauce topped with parmesan and fresh watercress

10 DAY MATURED CHUMP OF LAMB (+£2.50)
served in a creamy white wine sauce topped with parmesan and fresh watercress

MUSHROOM & TRUFFLE OIL RISOTTO (V)

28 DAY MATURED RIB EYE STEAK (+£4.00)
served with hand cut chips, fresh watercress salad and roasted vine tomatoes.
Add a sauce for £1.00 Please ask your server for the sauce options

ULTIMATE STEAK BURGER
our own steak burger with melted mature cheddar cheese, streaky bacon, lettuce, tomato, red onion pickles and homemade tomato relish, with hand cut chips and house coleslaw

an optional 10% service charge will be added to your bill

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FOR DESSERT

AFFOGATO
vanilla ice cream, home baked cookie and a shot of espresso

RASPBERRY TRIFLE
classic trifle with fresh raspberries, jelly, custard, cream and toasted almonds

BRIOCHE PUDDING
rum soaked plums, candied walnuts served with custard and vanilla ice cream

APPLE AND PEAR CRUMBLE
with a choice of vanilla ice cream or custard

WARM CHOCOLATE FONDANT
served with honeycomb ice cream

CHEESEBOARD
a selection of traditional cheeses with accompaniments

A TRIO OF ICE CREAMS
ask for our selection of ice creams or sorbets

Not included in 2 or 3 course menu

TEA AND COFFEE

LIQUER'S, PORTS AND DESSERT WINES

AFTER DINNER COCKTAILS

Please ask your server for a separate menu for the above items

an optional 10% service charge will be added to your bill