

GRAND HOTEL EVENING MENU



STARTERS	
SOUP OF THE DAY	9.50
Add a bread roll (GF)	2.50
BREADS	
FLATBREAD (VE) (GF) With olive oil, balsamic and hummus	6.00
GARLIC FLATBREAD (VE) Add cheese (VE)	4.00 1.75
SHARING BREAD BOARD Mixed breads with olive oil and balsamic and harissa butter	9.95
BRUSCHETTA (V) (VE) can be (GF) With cherry tomatoes, basil and red onion	7.00
CHICKEN LIVER PATE With a real ale chutney and toasted brioche	9.95
MUSHROOM ARANCINI (V) With a chilli and tomato sauce	7.00
PAN FRIED HARISSA TIGER PRAWNS Tiger prawns cooked in harissa butter	11.00
MAINS	
8oz RIBEYE STEAK With onion puree, grilled mushroom, tomato, garlic butter and chunky rustic chips	29.95
Add peppercorn sauce	2.50
SEAFOOD LINGUINE With tomato and chilli sauce	17.50
FISH AND CHIPS With crushed peas and tartare sauce	19.50
WILD MUSHROOM RISOTTO (V) Topped with parmesan cheese	17.95
*BRAISED LAMB SHANK	24.95
*CHICKEN CHASSEUR	19.95
*BEEF BOURGUINGON *All served with mashed potato, tenderstem broccolli and carrots	19.95
FISH OF THE DAY Please ask your waiter	
6oz BEEF BURGER Add bacon Add cheese CHICKEN BURGER	17.50 1.75 1.30 17.50
HALLOUMI & MUSHROOM BURGER (V) MOVING MOUNTAINS BURGER (VE)	17.50 15.00 16.50
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All burgers come with tomato, red onion, lettuce and burger sauce and are served with coleslaw and Grand rustic chips

DESSERTS

DORSET APPLE CAKE With vanilla ice-cream	7.50
FOREST BERRY ETON MESS With Chantilly cream	7.50
STICKY TOFFEE PUDDING (GF) With toffee sauce and vanilla ice-cream	7.50

SELECTION OF ICE-CREAM AND SORBETS

(2 scoops)
Please ask you waiter for flavour options

SELECTION OF CHEESES
Served with grapes, biscuits, apple, celery and chutney

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Vegan desserts please ask your waiter



