



SAMPLE MENU

Starters

Soup of the Day (Vg) £6.25

Crusty Bread Roll

Chicken Liver Parfait £9.95

Toasted Brioche, Roasted Figs, Blood Orange & Port Reduction

Fried Goat's Cheese (V) £9.25

Truffle Honey, Radish, Pistachio Crumb

Fish Cake £8.50

Watercress Velouté, New Pickled Red Onion, Pea Shoots, Dill & Lemon Oil

Mussels £10.95

White Wine, Garlic & Cream, Freshly Baked Bread

Salt & Pepper Squid £9.75

Tabasco & Lime Mayonnaise

Sautéed King Prawns (5) £10.95 (12) £19.95

Chilli, Garlic, Lemon, Dressed Baby Leaves

Mains

Breast of Chicken £15.95

Pancetta, Fondant Potato, Char-grilled King Oyster Mushroom, Truffle Baby Leeks, Jus

Pan Roast Fillet of Salmon £18.25

Buttered New Potatoes, Green Vegetable Panache, Saffron Foam

Pan Fried Claves Liver £19.75

Smoked Streaky Bacon, Creamed Pipers, Tender Stem Broccoli, Garlic Jus

6oz British Fillet Steak £25.75

Triple Cooked Chips, Romsey Watercress, Peppercorn Sauce

Herb Crusted Roast Rump of Lamb £22.95

Confit Belly Anna Potato, Caramelized Celeriac Puree, Tender Stem Broccoli

10oz British Rib-Eye Steak £29.95

Triple Cooked Chips, Romsey Watercress, Peppercorn Sauce

Seasonal Baby Vegetable Tart (Vg) £15.95

Romsey Watercress Velouté, Beetroot Caviar

Char-Grilled Veal Chop £28.95

Sautéed Potatoes, Pancetta, Sage & Garlic Butter

Grand Café Mixed Fish Grill £26.00

Salmon, Cod, King Prawns, Mussels,, Parsley Butter

Meat on a Stone

6oz Sliced British Fillet Steak £25.75

Cook your own steak on hot Marble Stone, Harissa Mayonnaise, House Salad, Seasoned Fries

Beer Battered Fillet of Cod £14.95

Triple Cooked Chips, Spinach & Pea Puree, Tartare Sauce

Whilst every care is taken, we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy, please inform a member of the team.

10% gratuity has been applied to your visit to make it easier to say 'thank you' to your server. However, this is discretionary & we will remove if you wish.