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Served between 9:30am-12pm. All are available to take away.

Toast & Preserves (V, B)	£4.00
Filled Bap (B) Choose from sausage, egg or bacon	£5.00
Breakfast Basket (V) Toast, mini croissant, mini pain au chocolat and jam	£5.00

LUNCH MENU

Served from 12 pm

Soup of the Day (B, K, V, VE, 24/7) Chef's special home-made seasonal soup of the day served with a warm crusty bread roll and vegetable spread / butter	£6.50
Garlic Bread (V, K)	
Plain With mature Cheddar	£4.50 £5.50
Salt and Pepper Chicken Wings (GF, K) With Chilli honey glaze	£8.00
Pan Fried King Prawns With confit garlic, piquillo pepper, toasted sourdough	£9.50
Terrine of Chicken (B) With apricot, plum and apple chutney, toasted bread	£7.50
House Nachos (V, K) With salsa, guacamole, sour cream	£6.00
Warm Salad of Burnt Leeks, Piquillo Peppers (VE, GF) With Romesco dressing toasted pumpkin seeds	£6.50
Salmon, Lemon and Dill Fishcake (B) With lime and chive aioli, lemon	£8.00
Samosa Chaat Large vegetable samosa, red onions, raita, spiced chickpeas	£6.50

Sandwiches Cold (24/7) £9.50

All served with skinny fries, mixed leaf salad and choice of white or brown bloomer. During nights these choices of sandwiches will be served with crisps not fries

Egg Mayonnaise and Chive (V)

Chicken Caesar and Crisp Leaf

Tuna Crunch

With spring onion and dill

Cheddar Cheese Savoury and Red Onion (V)

Roasted Vegetable, Tomato and Rosemary Vegan Aioli (VE)

Hot Sandwiches All all served on crystal sourdough ciabatta, skinny fries and mixed leaf salad	£15.00
Grilled Chicken, Bacon, Cheddar With sticky barbecue sauce	
Roast Ham, Brie and Cranberry	
Three Cheese, Leek and Mustard (V	7)
Grange Club Sandwich	£15.50

PIZZAS

Toasted triple decker sandwich, grilled chicken,

bacon, egg & mayonniase

All served on a 11.5" wood fire pizza base, tomato and herb sauce with Mozzarella

Four Cheese (V)	£15.00
Pepperoni	£15.00
BBQ Chicken	£15.00

SALADS

Classic Chicken Caesar (O) Charred organic chicken, Caesar dressing, croutons, grated parmesan and cos lettuce	£15.00
Tuna Nicoise Salad (GF) With Potatoes, cherry tomato, fine beans, olives, egg, balsamic vinegarette	£15.00
Consonal Causeh and Broad Boom Colod (V)	C1E 00

Seasonal Squash and Broad Bean Salad (V) £15.00 With quinoa, feta cheese, baked beets, salsa Verdi

DINNER MENU

Served from 5.00 pm to 10.00pm - Last Orders at 9.45pm

SMALL PLATES

)	Baked Yorkshire Goats Cheese Tart (V, L)	£7.50
	Served with sun-dried tomato gel and pickled beetroot	
	Pork, Duck and Brandy Pate	£8.50
	Served with caramelised onions and sourdough croute	
	Poached Scottish Salmon (GF)	£9.50
	Served with fermented cucumber and horseradish crear	n
	Salt and Pepper Squid	£9.00
	Served with tartare sauce	
	Parma Ham and Manchego Croquette	£8.50
	Served with tomato Romesco dressing	

VEGAN SMALL PLATES

Quorn Southern Fried Vegan Nugget (VE)	£7.50
Chunky tomato sauce, micro herbs	
Plant Based Vegan Kofta Kebab (VE)	£9.00
With hummus and pitta bread	

MAINS SIDES

	Beer Battered Fish and Chips (K) With mushy peas, tartare sauce, lemon	£18.00	Skinny Fries (V)	£4.00
		640.00	Thick Cut Chips (V, VE)	£4.00
	Chargrilled Lamb Burger With feta, tzatziki, crisp lettuce, skinny fries	£19.00	Beer Battered Onion Rings (V) Garlic Ciabatta Bread (V)	£4.00 £4.00
	Lemon and Rosemary Charred Chicken Burger (O)	£17.00	Garlic Ciabatta Bread (V) With with mozzarella	£5.00
OCH!	With garlic aioli, crispy onions, rocket, skinny fries Slow Cooked Beef Bourguignon (GF, L) With button mushrooms, pearl onions, red wine jus, smoked garlic mash, fine beans	£23.00	House Salad (VE, GF) With balsamic vinegarette Root Vegetable Mash (VE) Seasonal Greens (VE)	£4.00 £4.00
	Sweet Potato and Zucchini Red Thai Curry (V) With basmati rice, mini poppadums	£17.00	DESSERTS	£4.00
OCHY OCHY	Jackwoods of Manchester 80z Ribeye Steak (GF, L, B) With grilled tomato, flat mushrooms, rocket, thick cut chips, peppercorn sauce	£27.00	Sticky Toffee Pudding (V) Served with toffee sauce and vanilla ice cream	£8.25
	£5 supplement incase of Prepaid Dinner		Flourless Chocolate Fondant (V, GF) Served with pouring cream	£8.25
OCH'	Chargrilled Lebanese Spiced Lamb Chops (L) With Moroccan cous cous, sauté hispi, spicy tomato sauce, pomegranate pearls	£27.00	Profiteroles (V) Served with dark chocolate sauce and raspberries Our best seller	£8.25
	£5 supplement incase of Prepaid Dinner Grilled Chicken Fillet (O, GF,B)	£18.00	Sicilian Lemon Cheesecake (V) Served with lemon curd and crushed meringue	£8.25
	With tarragon mustard cream sauce, root vegetable mash, seasonal greens	210.00	Chocolate and Raspberry Roulade (V) Served with forest compote and chocolate pencil	£8.25
	Grilled Fillet of Sea Bream (GF) With parmentier potatoes, seasonal greens,	£23.00	Toffee Apple Betty (V) Served with clotted cream ice cream	£8.25
	beurre blanc sauce, chive oil £5 supplement incase of Prepaid Dinner		Selection of Favourite Cheese and Biscuits Served with house chutney, grapes, celery and crackers	£9.95
	VEGAN MAINS Spiced Chilli and Orange Vegetable		VEGAN DESSERT	
	Fajitas (VE) With grilled tortillas, guacamole, salsa	£18.00	Vegan Salted Caramel Chocolate Brownie (VE, V) Served with vegan vanilla ice cream	£8.25
	Vegan Root Vegetable Cottage Pie (VE, GF) With swede puree crust, beetroot, crisp kale	£17.00		£5.00

Locally produced
Locally sourced
Locally anchored
from our region, to you

Immerse yourself in the flavours that define our hotel

