

Grange Moor Hotel

Starters

Homemade seasonal soup served with a crusty roll (see specials board) £4.25

Garlic breaded mushrooms, garlic mayo & a salad garnish £4.95

Leek, cheese & bacon tart served with crisp lettuce & a mustard dressing £4.95

Deep fried plaice goujons with a cracked black pepper & lemon mayo £5.50

Chicken liver, pistachio & fig paté served with a crusty roll £5.55

Classic prawn cocktail, served with a lemon wedge & bread and butter £5.95

Snacks

Deep fried potato wedges with garlic mayo, sour cream & sweet chilli dips £3.25

Potato skins filled with cheese & bacon, with BBQ dip £4.95

3 slices of garlic bread £2.50

With cheese £2.75

Salads

Salad Lyonnaise, crisp lettuce leaves, poached egg, crispy bacon & Dijon mustard dressing
Starter: £5.95 Main £9.95

Warm Chicken & bacon salad, drizzled with a honey mustard dressing
Starter: £5.95 Main £9.95

Buffalo Mozzarella, tomatoes, basil leaves, balsamic reduction. Starter: £5.95 Main £9.95

Sharing Platter

Cajun chicken skewers, breaded scampi, breaded mushrooms, potato wedges, garlic bread with garlic mayo, tartare sauce & sweet chilli dips
£9.95

Classics

Homemade lasagne with a side salad & a slice of garlic bread £7.95

Grilled gammon steak with a pineapple ring, fried egg & chips £8.95

6oz (170g) * homemade beefburger topped with melted cheese, bacon, tomato relish & gherkins, served with rustic cut chips & coleslaw £8.25

Shredded sweet chilli chicken, egg fried rice & crispy seaweed £8.95

Deep fried plaice with chips & peas £6.95

Scampi, chips & salad £8.50

Main Courses

Pan fried breast of duck in blackcurrant & crème de cassis sauce, with sautéed potato £12.50

Pork escalope with dauphinoise potatoes £9.50

Fish dish of the moment (see our daily specials)

**All the above main courses are served
with fresh seasonal vegetables**

Griddled British lamb cutlets with ratatouille & sauté potatoes £12.95

Chicken, saffron & chorizo paella £10.95

Deep fried catch of the day, rustic chips, mushy peas & tartare sauce £8.50

8oz (227g) * Extra mature sirloin steak, rustic chips & baked cherry tomatoes (see side orders for additional sauces) £14.75

Mushroom & spinach fettuccini carbonara with pine kernels & padano cheese shavings £10.95

Why not add salmon supplement £2.00

Mediterranean roasted vegetable quiche, salad and buttered new potatoes £8.50

Side Orders

3 slices garlic bread	£2.50
With cheese	£2.75
Coleslaw	£1.00
Onion rings	£1.95
Bowl of rustic cut chips	£2.00
Bowl of potato wedges	£2.00
Garlic mushrooms	£1.95
Green salad	£2.50
Selection of seasonal vegetables	£2.50
Béarnaise Sauce/Chasseur sauce/ Peppercorn sauce	£1.95

Jacket Potatoes £4.40

Served with a crisp salad garnish

- Tuna (with or without mayo)
- Garlic mushrooms and bacon
- Prawns in a Marie Rose sauce
- Baked beans and cheese
- Egg mayo & spring onion

Sandwiches £3.95

White or wholemeal bread with salad garnish & vegetable crisps

- Honey roast ham & mature cheddar
- Mature cheddar & homemade house chutney
- Egg mayo & spring onion
- Turkey, stuffing & cranberry sauce
- Tuna mayo & red onion
- Brie & grapes
- BLT
- Roast beef & horseradish mayo

Toasted Panini £3.95

All served with a salad garnish & vegetable crisps

- Honey roast ham & mature cheddar
- Mature cheddar & tomato
- Tuna melt
- BLT
- Mozzarella and tomato

Baguettes £4.30

White or wholemeal baguette served with salad garnish & vegetable crisps

- Warm chicken & garlic mayo
- BLT
- Sausages with caramelised onions
- Chicken & bacon melt

**Jacket potatoes &
toasted paninis are
served between
12 noon – 3pm
Sandwiches
between 12-6pm**

Desserts

Homemade apple & apricot crumble with custard	£4.50
Selection of luxury ice creams or sorbet	£4.30
Fresh fruit topped with crème fraiche & caramelised brown sugar	£4.50
Homemade lemon meringue pie & Ice cream	£4.50
Homemade afternoon tea cheesecake with chunks of scone served with clotted cream & strawberry sauce	£4.50
Selection of cheese & biscuits with house chutney	£4.95

Extras

Why not spoil yourself with a little extra

1 scoop of Ice cream	£1.40
Cream	£1.00
Custard	£1.00
Biscuits for cheese 5	£0.60

Dessert drinks 30ml shots £3.00

After Eight

crème de menthe, Tia Maria & baileys

Bakewell Tart

cherry liqueur, almond amaretto & baileys

Peaches & Cream

peach schnapps & baileys

Chocolate Orange

cointreau, Tia Maria & baileys

Beverages

Espresso	£1.60
Latte	£2.30
Cappuccino	£2.30
Liqueur coffee	£3.95
Cafetiere coffee with mints	£2.80
Pot of tea for one	£2.00
Pot of coffee for one	£2.00
Hot chocolate	£1.95

Afternoon Tea – must be pre-ordered

Why not spend a civilised afternoon enjoying tea at the Grange Moor Hotel.

Relax and devour a choice of several varieties of tea, finely cut sandwiches, freshly baked scones served with preserves and clotted cream and a range of delicate pastries.

Traditional tea: £5.50 per person

A pot of tea/coffee – 3 x homemade scones with clotted cream & preserves

Full tea: £9.50 per person

A pot of tea/coffee, a selection of smoked salmon, egg mayonnaise, cucumber, ham & mustard and cheddar cheese finger sandwiches, pastries and 2 x scones with preserves and clotted cream.

Please note that the kitchen where food is produced contains nuts. If you require any assistance with the menu please ask a member of staff. * items are approximate uncooked weights.