



## **Grangemoor Restaurant**

### **DINNER MENU**

#### ***STARTERS***

##### **CHEESE SOUFFLE v**

With Wyke Farm Cheddar sauce

##### **MEDITERRANEAN FISH SOUP**

Gruyère cheese, croûtons, saffron rouille

##### **CHICKEN LIVER PARFAIT**

Truffle butter, caramelised red onion marmalade, toasted brioche

##### **MOROCCAN MEZZE PLATTER ve**

Harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread

##### **TARTIFLETTE**

A traditional Alpine dish with potatoes, onions, smoked lardons & melted Gruyère cheese, crusty baguette

##### **GRILLED LIGHTLY SMOKED SALMON with**

##### **CURRIED CAULIFLOWER FLORETS**

Cauliflower purée, basil pesto & spiced mango chutney

##### **POTTED CORNISH CRAB with AVOCADO GUACAMOLE**

Prawn butter & sourdough toast

##### **ESCARGOTS**

Six snails with garlic & herb butter, baguette

## ***MAINS***

### **MOULES MARINIÈRE**

Rope-grown Cornish mussels with a creamy white wine & shallot Marinière sauce, French fries & baguette

### **PHEASANT SAUSAGE with TRUFFLE MASH**

Braised chestnuts, chestnut mushrooms, redcurrants, cherry apple, port & red wine sauce

### **DUCK LEG CASSOULET**

Slow-cooked Barbary duck leg, haricot beans, smoked lardons & chorizo

### **TRUFFLED LENTIL & TOMATO PASTA 'MILLEFEUILLE' ve**

Wilted spinach, white truffle cashew nut cream, balsamic reduction, pine nuts, almonds & roast hazelnuts

### **PAN-FRIED STONE BASS with PRAWN POTATOES**

Buttered kale, white wine & prawn sauce

### **STICKY BEEF with COCONUT RICE**

Slow-cooked beef in a rich ginger, soy & lime sauce, coconut rice with crispy onions, buttered kale

### **HALLOUMI BURGER with WINTER COLESLAW v**

Grilled halloumi in a flatbread bun, lime & paprika mayonnaise, guacamole, spiced mango chutney, winter coleslaw & skinny sweet potato fries

### **COQ AU VIN**

With a rich red wine sauce, lardons, button mushrooms, baby onions, Dauphinoise potato, French beans

### **MALABAR FISH CURRY with TOASTED COCONUT**

Roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice

## ***DESSERTS***

### **POACHED PEAR 'PAIN PERDU' v**

Brioche French toast, poached pears, vanilla ice cream, lime & ginger butterscotch sauce, salted caramel milk toffee, honeycomb crisp

### **STICKY TOFFEE PUDDING v**

Cocoa & citrus crisp, crème fraîche

### **CHOCOLATE & ORANGE MOUSSE CUP v**

Chocolate sauce, chocolate crumble, orange crémeux

### **BAKED APPLE & CALVADOS CRUMBLE ve**

Vanilla ice cream

### **JUDE'S ICE CREAM & SORBETS**

Three scoops with Gavotte biscuit | ve without biscuit

Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut

Sorbets: Raspberry, Mango, Lemon, Green Apple

### **SELECTION OF FRENCH CHEESES**

Couronne de Touraine, Langres, Ossau-Iraty, Cantal Entre-Deux & Fourme d'Ambert served with crackers & accompaniments

## ***BOISSONS CHAUDES***

### **TRIO of CHOCOLATE TRUFFLES**

With a choice of any tea or coffee

### **ILLY COFFEE**

Americano, Espresso, Cappuccino, Latte

### **TAYLORS of HARROGATE TEAS**

Yorkshire Gold, decaf, Earl Grey, sencha green, peppermint, sweet rhubarb

### **DELUXE HOT CHOCOLATE**

With whipped cream, mini marshmallows & flaked chocolate

### **LIQUEUR COFFEES**

Ask your server for our full selection

Liqueur coffee with a trio of chocolate truffles

## ***DESSERT WINES***

### **LOUPIAC ve**

Château Loupiac-Gaudiet. Loupiac, France

(125ML GLASS / 375ML BOTTLE)

### **SAUTERNES o**

Petit Guiraud. Sauternes, France

(375ML BOTTLE)

### **ORANGE WINE**

Domaine Lafage Taronja de Gris.

Languedoc-Roussillon, France

(125ML GLASS / 375ML CARAFE / 750ML BOTTLE)

## ***NIBBLES***

### **OLIVES ve**

Rustica olives

### **BAGUETTE ve**

Without butter

### **BAGUETTE with DIPS v**

Spiced aubergine & mushroom, spicy citrus, saffron mayonnaise

### **ANCHOVY APPETISER**

Anchovy butter, anchovies, sourdough

## ***SIDES***

FRENCH FRIES **ve**

FRENCH BEANS **v**

SKINNY SWEET POTATO FRIES **ve**

BUTTERED KALE **v**

MIXED LEAF SALAD **ve**

Choice of dressing: classic French or house balsamic with fig leaf oil

WINTER COLESLAW **v**

TRUFFLE MASH **v**

SAUTEED MUSHROOMS **v**

ONION RINGS **v**

## ***PRIME BRITISH CHARGRILLED STEAK***

Our steaks are served with French fries, green salad & a garlic tomato

RUMP (8oz)

SIRLOIN (8oz)

FILLET (7oz)

***Additions:*** 'Café de Paris' butter, Béarnaise, Roquefort or peppercorn sauce

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus

**V** - Suitable for Vegetarian, **Ve** - Suitable for Vegans, **O** - Organic