

THE GRAND GROUP EXPERIENCE MENU

THREE COURSES

£36

STARTERS

PORK BELLY BITES

Maple glazed pork belly bites, smoky chipotle aioli, crispy crackling.

DUCK LIVER & ORANGE PÂTÉ

Yorkshire finest duck liver & orange pâté,
caramelised onions, crusty sourdough.

LAMB KOFTA

Grilled lamb kofta flavoured with garlic, herbs and onions,
served with mixed salad and homemade mint yoghurt.

ZUCCHINI TARTARE V

Gently spiced zucchini tartare, thick Greek yoghurt,
crusty sourdough.

MAINS

BEEF ONGLET HANGER STEAK

Yorkshire beef onglet hanger steak, served pink on a bed of
homemade chimichurri, with crispy skin-on fries.

CAJUN CHICKEN

Grilled chicken breast marinated in Cajun spices.
Served with roasted new potatoes and Tenderstem broccoli,
finished with a rich creamy mushroom sauce.

SEABASS GF

Crispy-skin seabass fillet, buttery crushed new potatoes & wilted spinach,
creamy white wine, lemon & dill sauce.

VEGETABLE PLATE GF, V, VG OPTION AVAILABLE

Pan-fried seasonal green vegetables, button mushrooms and roasted new potatoes,
cherry tomatoes, finished with balsamic glaze.

60-DAY SALT-AGED 7oz FILLET OF BEEF GF

Signature Range

Centre-cut fillet of beef, cooked to your requirements,
served with crispy skin-on fries and house mixed salad.

+ £19 SUPPLEMENT

60-DAY SALT-AGED 10oz RIBEYE GF

Signature Range

60-day salt-aged ribeye steak, cooked to your requirements,
served with crispy skin-on fries and house mixed salad.

+ £18 SUPPLEMENT

HOMEMADE DESSERTS

STICKY TOFFEE PUDDING

Sticky toffee pudding, toffee sauce and vanilla ice cream.

LEMON POSSET GF OPTION AVAILABLE

Refreshing and zesty lemon posset, dried raspberries and shortbread.

PANNA COTTA GF

White chocolate & vanilla panna cotta, served with fruit compote.

GF = GLUTEN FREE
V = VEGETARIAN
VG = VEGAN



PLEASE INFORM A MEMBER
OF OUR STAFF IF YOU HAVE
ANY ALLERGIES OR DIETARY
REQUIREMENTS.