



THE GRANDE

## HIGH TEA MENU

SUNDAY 12PM-6PM

£24.95 PER PERSON

v

PLEASE ASK SERVER FOR ALLERGEN ADVICE

V- VEGETARIAN | VG- VEGAN | VGO- VEGAN OPTION | GF- 'GLUTEN FREE' | GFO- 'GLUTEN FREE OPTION'

## TO START

TEA OR COFFEE  
TOAST, BUTTER AND JAM

## MAIN EVENT

ROAST OF THE DAY<sup>GFO</sup>  
TODAY'S TRIMMINGS

FISH & CHIPS<sup>GFO</sup>  
BATTERED EAST NEUK HADDOCK, CRUSHED PEAS, TARTAR SAUCE, GRILLED  
LEMON AND BEEF FAT CHIPS

24-HOUR SLOW COOKED OX CHEEK<sup>GFO</sup>  
ROASTED GARLIC MASH, CONFIT CARROT, TENDERSTEM BROCCOLI, RED  
ONION GRAVY AND CRISPY ONIONS

TOMATO & FETA STUFFED CHICKEN<sup>GF</sup>  
CRISPY POLENTA, TARRAGON CREAM SAUCE & GRILLED BABY LEEKS

MIXED GRILL<sup>GFO</sup>  
BUTCHERS CUT, BACON, SAUSAGE, FRIED EGG, MUSHROOM AND CONFIT  
TOMATO, SERVED WITH BEEF FAT CHIPS  
£5.50 SUPPLEMENT

MACARONI CHEESE<sup>V</sup>  
3 CHEESE MACARONI CHEESE SERVED WITH GARLIC CIABATTA AND DRESSED  
HOUSE SALAD

CEASER SALAD<sup>GFO,VGO</sup>  
COS LETTUCE, PARMESAN, HERB BRIOCHE CROUTONS,  
SUNDRIED TOMATOES AND CREAMY CEASER DRESSING  
£4.50 SUPPLEMENT  
ADD CHICKEN OR SMOKED SALMON

## TO FINISH

CHEFS SELECTION OF CAKES & SCONES  
WITH HOMEMADE JAM & CREAM

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