



### PLANT BASED MENU

New Season Asparagus, saffron and garlic mayonnaise, mâché lettuce (Su,V,E,Ce)	£11.50
Pea & Mint Soup, served with bread roll (Su,V,PB)	£9.50
Garden Summer Salad, chargrilled asparagus, giant cous cous, wild garlic pesto, olives, peas, roast sweet pepper (G,Su,N,V,Ce)	£10.50
<hr/>	
Roast vegetable risotto, slow roasted tomato, parmesan, rocket (Su,V,M,Ce,E)	£21.50
Cauliflower, sweet potato & chick pea curry, cumin & cardamom infused basmati rice (V,PB,So,Su,Mu,Ce)	£21.50
Baked Gnocchi in rich tomato sauce, chevre goats cheese, olives, baby spinach (Su,M,G,V,Ce)	£22.50
Stone Baked Pizza topped with pesto vegetables & vegan mozzarella (G,N,So,P,V,PB)	£17.50
<hr/>	
Chocolate torte, kirsch cherries, vanilla ice cream (G,N,So,V,PB)	£12.50
Selection of plant-based ice cream, salted caramel, vanilla (So,V,PB)	£12.50



Welcome to the world of Elite Diners where exceptional privileges and a range of unparalleled treats await you



For further information, please scan the QR code.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish So - soybeans Su - sulphur dioxide & sulphites V - vegetarian

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.





### TO SHARE

*(based on 2 persons)*

Lemon thyme and garlic Sicilian Nocellara olives (Su,V,PB)	£5.00
Sun blushed tomato and rosemary focaccia, lemon oil (G,Su,V,PB)	£6.50
Selection of Artisan rolls (G,V,Se,So,M)	£6.50

### STARTERS

Gambas Al Ajillo, chilli, garlic & flat parsley (Su,C,Sh,M,Ce,G)	£18.50
Garden Summer Salad, chargrilled asparagus, giant cous cous, wild garlic pesto, olives, peas, roast sweet pepper (G,Su,N,V,Ce)	£10.50
New Season Asparagus & Quail Egg Salad, parmesan shavings, saffron aioli (M,E,Su,V,Ce)	£11.50
Grand Gin Smoked Salmon Parfait, pickled cucumber, Mache lettuce (Su,F,M,Ce)	£12.50
Thinly Sliced Smoked Gressingham Duck Breast, celeriac remoulade, mango salsa (Su,Ce,E)	£12.50
Rope Grown Cornish Mussels, rich tomato & garlic sauce, fresh parsley (Mo,Su,C,M,Ce)	£11.50
Soup of the Day served with a warm bread roll (V,M,Ce,G,Se,So)	£9.50

### MAIN COURSE

Seared Herb Crusted Tuna Steak, Provençal salad, fine beans, new potatoes, sun blushed tomato, French dressing (Su,Ce,F,Mu,E,G,M)	£22.50
Pink Rack of Salt Marsh Lamb, herb crust, root vegetable potato pie, goats' cheese & ratatouille stuffed courgette, minted merlot jus (G,M,Su,Ce)	£42.00
Roast of the Day, garlic and thyme roast potato, broccoli, braised red cabbage, honey roast carrots, roast jus (Su,M,Ce)	£26.00
Grand Fish of the Day, crushed spinach & spring onion potato cake, broccoli, champagne butter sauce (M,F,Su,Ce)	£26.00
Homemade Grand Hamburger, brioche bun, dill pickled gherkin, mature cheddar cheese, lettuce, tomato, yellow sweet mustard, skin on fries (M,G,E,Su,Mu,Ce)	£19.50
Breaded Crumbed Fillet of South Coast Plaice, garden pea brûlée, skin on fries, chunky tartare sauce (G,E,Su,M,F,Ce)	£28.50
Grand Chicken Caesar Salad, baby gem, garlic croutons, anchovies, Caesar dressing (G,E,F,Su,M)	£19.50



### GRILL

Surrey Hills Farm Sirloin Steak 220g (M,Ce,Su,G,E)	£40.00
Surrey Hills Farm Fillet Steak 220g (M,Ce,Su,G,E)	£50.00
Chateaubriand for two to share 500 g (M,Ce,Su,G,E)	<i>per person</i> £55.00
<i>All served with rosti fries, battered onion rings, cherry tomato, garlic mushroom, peppercorn sauce</i>	

### GRAND CLASSICS

Dover Sole Meuniere, on or off the bone, 500-550g fish (G,Su,M,F,Ce)	£67.00
Breaded Veal Schnitzel Holstein, fried egg & anchovies (Ce,Su,M,G,E,F)	£38.00
Grand Fruit de Mer for two to share, Cornish mussels, Maldon oysters, crayfish, crevettes, smoked salmon, mignonette sauce, Marie rose, bread and butter (G,M,E,F,C,Sh,Mo,Su,So,Mu,Se,Ce)	<i>per person</i> £45.00
<i>Add a choice of one side dish with Grand classics</i>	

### SIDE DISHES

Rosti fries, siracha mayonnaise (E,M,V)	£7.50
Skin on fries (V,PB)	£6.00
Creamed sautéed spinach with nutmeg (M,V)	£6.00
Broccoli with almonds (N,V,M)	£6.00
Long Man Best bitter battered onion rings (G,M,V)	£6.00
Mixed garden salad, French dressing (Mu,V,Su,PB,Ce)	£6.00
Bearnaise sauce (M,E,Su,V,Ce)	£6.00
'Paw'tatoes - Gift Aid	£5.00
<i>Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5.00 donation contributes to training treats that will support a Hearing Dog for a full month.</i>	

### DESSERTS

Dessert of the Day (Su,So,G,M,E,V,Ce)	£9.50
Grand Strawberry & Elderflower Eton Mess (M,E,Su)	£9.50
De-constructed chocolate cheesecake, mango & lime salsa (G,M,E,So)	£12.50
Selection of ice cream & sorbets (M,So,G,N,V,E,Ce)	<i>per scoop</i> £4.50
Chocolate Brownie Sundae, whipped cream, rich chocolate sauce (G,M,E,So,V,N,Ce)	£9.50
Sticky Toffee Pudding, toffee sauce, Chantilly cream (G,E,M,V)	£12.50
Asian Infused Poached Pineapple, coconut ice cream (E,Su,M,V,Ce,Mu)	£12.50
Selection of local cheeses, fig bread, chutney, and grapes (G,M,Su,So,E,Mu,Ce,Se)	£14.50
<i>Some cheese may be unpasteurised.</i>	