

EARLY BIRD MENU

MONDAY - SATURDAY / 5.30pm - 6.30pm
2 COURSES - £19.00 / 3 COURSES - £24.00

STARTERS

CURED BEEF SALAD

wasabi/radicchio/parmesan

WHIPPED GOATS CHEESE

salted & pickled beetroots/horseradish/
walnuts/air dried croutes

BRESAOLA

hazelnut dressing

JERUSALEM ARTICHOKE SOUP

sautéed mushrooms/brioche fingers

CHARD MACKEREL FILLETS

isle of wight tomato salad/
shallots/basil

MAINS

ROASTED BUTTERNUT SQUASH

feta cheese/almonds/rocket

SEARED TUNA

sesame/charred pak choi/daikon/
chilli/coriander/butternut squash

DORSET CRAB LINGUINE

chilli & coriander

WILD MUSHROOM RISOTTO

parmesan crisps/truffle oil

PORK CHOP

triple cooked chips/slow cooked tomato/
roasted mushroom/watercress

DESSERTS

PEACH TARTE TATIN FOR 2

kirsch syrup/
raspberry ripple ice cream

VANILLA PANNA COTTA

raspberry textures/honeycomb

DARK CHOCOLATE DELICE

glazed nectarine/nectarine gel/
crystallised white chocolate

NEO ICE CREAM & SORBET PLATE

OUR FAVOURITE CHEESES

chutney/biscuits/quince paste
(£3 supplement)

BLACKBERRY & ALMOND TART

vanilla ice cream

if you have any dietary requirements or require any details on allergens within our dishes, please ask your server.
a 10% service charge will automatically be added to the bill. this charge is discretionary, please ask if you wish it to be removed.
to see our full service charge policy, visit our website.

GRAND CAFÉ: COCKTAILS: DINING

