

the ivy at the grange hotel

all of our produce we use on all of our menus are organic
and are locally produced to the best of our knowledge

starters

chicken terrines of organic chicken, wild mushrooms, garlic puree & parsley snails	£6.75
salmon smoked salmon with a tasting of beetroot, orange & coriander	£6.75
soup leek & potato soup, goats cheese beignet, lemon oil	£5.75
scallops hand dived king scallops, doreen's black pudding, smoked bacon, dressing	£8.75
pears caramelised baby pears, yorkshire blue cheese, spiced walnuts	£5.95
wild hare roast loin of wild hare, pickled red cabbage, hazelnut oil & game chips	£8.95

main courses

risotto roasted celeriac risotto, truffle oil, toasted pine nuts	£12.95
bass pan fried bass, roasted jerusalem artichokes, lightly spiced wine pan sauce	£16.75
pork 3 ways tasting of pork; confit belly, braised cheek & roasted loin all with an apple infused sauce	£17.25
cod roasted cod, baby spinach, brussel sprouts, braised clams, chicken consommé	£17.25
beef sirloin steak with braised blade, wild mushrooms, caramelised baby onions & port jus	£19.95
pasta tortellini of glazed butternut squash, young spinach, crème fraiche & nage emulsion	£12.95

side orders

oven roasted courgettes & red onion rocket, pine nuts & parmesan gratin potatoes roasted sprouts, crispy bacon posh mash selection of leaves, cress & herbs with lemon oil	£2.95
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