

# the ivy at the grange hotel

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

## starters

<b>chicken</b> rolled terrine of organic chicken, confit snails, marinated celeriac	<b>£7.50</b>
<b>surf &amp; turf</b> pan fried langoustine tails, soy glazed pork belly & thai emulsion	<b>£9.35</b>
<b>soup</b> watercress soup, truffle foam & wild trompettes (v)	<b>£6.25</b>
<b>foie gras</b> seared humanely produced foie gras, with orange & coriander (n)	<b>£7.95</b>
<b>scallop</b> seared hand dived king scallop, doreen's black pudding with tarragon & smoked bacon dressing	<b>£8.95</b>
<b>pears</b> caramelised baby poached pears, yorkshire blue cheese, pear cider jelly, glazed walnuts (v)	<b>£7.25</b>

## main courses

<b>trio of wateredge beef</b> beef cooked three ways, roasted fillet, pressed shin, braised oxtail with horseradish	<b>£21.95</b>
<b>bass</b> steamed bass, rock oysters with chervil gnocchi & vermouth fish sauce	<b>£18.50</b>
<b>cheese</b> caramelised monks folly cheese, baby spinach, bell pepper & olive dressing, young basil (v)	<b>£13.50</b>
<b>leaping yorkshire duck</b> honey roasted duck breast, braised leg boudin, confit gizzards, purple sprouting	<b>£18.00</b>
<b>cod</b> oven roasted cod, herb crust, pigs cheeks with braised razor clams	<b>£17.25</b>
<b>risotto</b> risotto of wild mushrooms, mascarpone chive cream, cep veloute (v)	<b>£13.50</b>

## side orders

mixed bean casserole & fresh herbs rocket, pine nuts & parmesan buttered kale mixed vegetable selection posh mash leaves, cress & herbs	<b>£2.95</b>
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as all of our food is produced fresh in the same kitchen we can not guarantee the dishes do not contain trace elements of certain products. If you have any allergies please make our front of house team aware so that they can liaise with our chefs.

(n) – contains nuts                      (v) – vegetarian  
a 10% discretionary service charge will be added to your final bill