



THE GRANDE

## Steak Night

6pm-9pm

3 courses £32.95

(Includes small glass of wine or pint)

### To Start

(V, VGO, GFO)

#### SOUP OF THE DAY

Today's garnish.

(GF)

#### BEEF CARPACCIO

Brie, tarragon emulsion & potato Crisp.

#### STOVIES

Tomato ketchup & pickles.

(GF)

#### KING PRAWN SALAD

Texture of tomatoes, charred cucumber & Marie Rose sauce.

Please ask our team for allergen advice

v- vegetarian | vg- vegan | vgo- vegan option | gf- 'gluten free' | gfo- 'gluten free option'

Our 'gluten free' and 'gluten free option' refers to dishes made with gluten free ingredients. We do endeavour to keep 'gluten free' ingredients separate from all others, however our kitchens are not gluten free environments.

## Main Course

Thyme & garlic roasted tomato, mushroom, beef fat chips & choice of sauce

(GF)

#### SIRLOIN STEAK

(GF)

#### RUMP STEAK

(GF)

#### FILLET STEAK

(supplement £12.95)

(VG, GF)

#### CAULIFLOWER STEAK

With chimichurri.

(GF)

#### HONEY & MUSTARD GLAZED FREE RANGE CHICKEN SUPREME

### Sides

(3.50 Supplement)

Beef fat chips. (GF)

Beer battered onion rings.

Charred stem broccoli with garlic & chili. (GF)

Flat cap mushroom with garlic butter (GF)

### Sauces

Peppercorn, Diane, red wine jus or foyot

### Dessert

(GFO)

#### STICKY TOFFEE PUDDING

Vanilla ice cream, Salted caramel & cinder toffee.

#### CLASSIC CREME BRULE

Shortbreads.

#### APPLE TART TATIN

Vanilla ice cream.

(VG, GF)

#### SALT BAKED PINEAPPLE

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