



SNACKS

GRAND FOCACCIA MADE DAILY WITH GARDEN HERBS, SERVED WITH OLIVE OIL & BALSAMIC	£5.00
GRILLED HALLOUMI FRESH BASIL PESTO	£8.00
GORDAL OLIVES JUMBO QUEEN GREEN OLIVES	£5.00
CHORIZO PICANTE AIOLI	£7.00
CLASSIC BRUSCHETTA VINE RIPENED TOMATOES, BASIL, GARLIC, EVOO & TOASTED SEEDS	£10.00

STARTER

HUMMUS SMOOTH HUMMUS TOPPED WITH JUMBO CHICKPEAS & SOURDOUGH SCHIACCIATA	£10.00
BURRATA STICKY MAPLE MUSTARD STRAWBERRIES, CRUSHED HAZELNUTS, WATERCRESS SALAD & VINAIGRETTE	£12.00
LYTHAM SHRIMPS WARM HERB BUTTER, PICKLED CUCUMBER & TOASTED SOURDOUGH	£16.00 (+£4 SUPPLEMENT)
CRISPY HOISIN DUCK WATERMELON SALAD WITH LIME SHERBET & SPICED NUTS	£12.00
HOMEMADE SOUP HOMEMADE DAILY, FOCACCIA & SALTED BUTTER	£9.00
CRISPY CRAB CAKES PACKED WITH THAI SPICES WITH PUNCHY CHILLI JAM & A PEPPERY WATERCRESS SALAD	£12.00
CHICKEN LIVER PARFAIT SMOOTH PARFAIT WITH BUTTER HERBS & CITRUS, SOURDOUGH SCHIACCIATA, APRICOT CHUTNEY	£12.00
PORK BELLY BEAUTIFULLY TENDER PORK BELLY WITH ZINGY PICKLED VEGETABLES & CREAMY KENKO MAYO	£12.00

SIDES - £6 EACH

HERITAGE CARROTS HERB SALSA	TRIPLE COOKED CHIPS MALDON SEA SALT	BUTTERED GREENS PEAS, SUGAR SNAPS, MANGETOUT
NEW POTATOES FRESH HERBS, LEMON & OLIVE OIL	HERITAGE TOMATO SALAD BALSAMIC DRESSING, CROUTONS	PEPPERCORN SAUCE CREAMY WITH BLACK PEPPERCORN £4.00

SUPPLEMENTS, PACKAGES & EXPERIENCES

For those joining us on a dinner, bed and breakfast package or our leisure day pass & meal experiences, the following are all included.
Nibbles & Sides are chargeable and supplements apply

LEISURE & LUNCH PACKAGE

YOUR CHOICE OF ANY TWO COURSES
STARTER & MAIN OR MAIN & DESSERT

LEISURE & DINNER PACKAGE

YOUR CHOICE OF THREE COURSES
STARTER, MAIN & DESSERT



PASTA & SALADS

CHICKEN CAESAR COS LETTUCE, GRILLED CHICKEN, PARMESAN, ANCHOVIES, PANCETTA & CAESAR DRESSING	£20.00
TROPICAL PRAWN SALAD KING PRAWNS, REFRESHING WATERMELON, SUMMER LEAVES, MANGO & LIME DRESSING	£20.00
FUSILLI BOLOGNESE SLOW COOKED BEEF RAGU TOPPED WITH FRESH HERB PANGRATTATO & PARMESAN	£20.00
GRAND CLUB FOCACCIA FRESHLY BAKED FOCACCIA, CHICKEN, BACON, DRESSED ROCKET SALAD & TOMATO	£18.00

MAIN COURSE

CUMBRIAN LAMB RUMP FLAVOURFUL CUT MARINATED IN SUMMER HERBS, HERITAGE CARROT & SALSA VERDE	£30.00 (+£6 SUPPLEMENT)
CHICKEN SUPREME PEPPERED POTATOES, GREEN BEANS & PARSLEY SAUCE	£22.00
ROYAL SALMON FILLET SIMPLY GRILLED WITH ROMESCO, AIOLI & WATERCRESS	£26.00
STEAK FRITES 8OZ FLAT IRON STEAK, PEPPERCORN SAUCE & TRIPLE COOKED CHIPS	£30.00 (+£6 SUPPLEMENT)
SIGNATURE CHEESEBURGER BEEF AND BONE MARROW BURGER, LETTUCE, SMOKED PICKLES, BURGER SAUCE & TRIPLE COOKED CHIPS	£22.00
TANDOORI SPICED CAULIFLOWER TIKKA MASALA SAUCE, RAITA, PICKLED RED ONIONS, CRISPY KALE	£19.00
GRILLED COD LOIN PEA & MINT PUREE, DRESSING OF CAPERS & OLIVE OIL	£26.00
THAI GREEN CURRY AROMATIC CHICKEN & COCONUT CURRY, STICKY JASMINE RICE & SPICY CRACKER	£24.00
CHATEAUBRIAND TREACLE CURED 500G FILLET OF BEEF SERVED WITH TRIPLE COOKED CHIPS, PEPPERCORN SAUCE & BUTTERED GREENS & HERITAGE TOMATO SALAD	£100.00 (+£25 SUPPLEMENT PP)
IDEAL FOR SHARING BETWEEN TWO. PLEASE ALLOW 45 MINUTES COOKING TIME	

SUNDAY SPECIALS

YORKSHIRE PUDDING, SEASONAL GREENS & ROAST GRAVY. SIDES OF ROAST POTATOES & ROAST ROOT VEGETABLES

ROAST CHICKEN BREAST
£22

SLOW ROAST PORCHETTA
£22

TOPSIDE OF BEEF
SERVED PINK
£24

CAULIFLOWER ROAST
£19

CAULIFLOWER CHEESE SIDE
£10

CHATEAUBRIAND ROAST SHARER

TREACLE CURED 500G FILLET OF BEEF, SERVED WITH ALL YOUR ROAST TRIMMINGS, CAULIFLOWER CHEESE & EXTRA GRAVY. PERFECT TO SHARE BETWEEN TWO OR THREE

£100



DESSERTS

LANCASHIRE & BRITISH CHEESE BOARD	£14.00
BARON BIGOD BRIE, MRS KIRKHAM’S LANCASHIRE, COLSTEN BASSETT STILTON BLUE, SERVED WITH SOURDOUGH BISCUITS & APPLE CHUTNEY	(+£4 SUPPLEMENT)
STRAWBERRY TART	£10.00
VANILLA PASTRY CREAM, FRESH STRAWBERRIES & CLOTTED CREAM	
WHITE CHOCOLATE “99”	£12.00
WHITE CHOCOLATE MOUSSE, CHOCOLATE SOIL, VANILLA ICE CREAM & CHOCOLATE FLAKE	
SIGNATURE STICKY TOFFEE PUDDING	£10.00
BUTTERSCOTCH SAUCE & VANILLA ICE CREAM	
THE GRAND’S TRUFFLES	£6.00
RICH, BOOZY & DELICIOUS	
FRANGELICO AFFOGATO	£12.00
VANILLA ICE CREAM ROLLED IN CRUSHED HAZELNUTS, DARK CHOCOLATE WITH FRANGELICO & ESPRESSO	(+£2 SUPPLEMENT)
ICE CREAM	£6.00
BY THE JONES FAMILY OF NEW PENNY’S IN POULTON USING LOCAL DAIRY & ONLY NATURAL INGREDIENTS. VANILLA BEAN CHOCOLATE RASPBERRY RIPPLE MANGO SORBET (TWO SCOOPS)	



GRANDINI MENU

MINI GRAND BURGER	£12.00
BEEF BURGER, WITH OR WITHOUT CHEESE & TRIPLE COOKED CHIPS	
HADDOCK GOUJONS	£12.00
CRISPY FISH FILLETS, TRIPLE COOKED CHIPS & BUTTERED PEAS	
FUSILLI BOLOGNESE	£12.00
SLOW COOKED BEEF RAGU TOPPED WITH PARMESAN	
FUSILLI GENOVESE	£8.00
CREAMY BASIL & PINE NUT PESTO, PEAS & PARMESAN	
TOMATO BRUSCHETTA	£10.00
TOASTED SCHIACCIATA TOPPED WITH TOMATO, GARLIC, BABY BASIL & EXTRA OLIVE OIL	

GRANDINI DESSERTS

KIDS ‘99’	£5
VANILLA BEAN ICE CREAM, CHOCOLATE SOIL & A FLAKE	



THE GRAND HOTEL
LYTHAM ST ANNES & GRASMERE

Please note we only accept card payments.
A discretionary 10% service charge will be added to every bill.
Please inform your server if you have any allergies/intolerances or juicy gossip.