



GRAND FOCACCIA MADE DAILY, EVO & BALSAMIC £5	ROASTED ALMONDS SMOKEY & SALTY £5	GORDAL OLIVES PLUMP, SWEET, GREEN OLIVES £5
---	--	--

SNACKS

CRISPY SALT & PEPPER CHICKEN BITES CURRY MAYO DIP	£8.00
PIGS IN BLANKETS DIJON MUSTARD MAYO	£7.00
HUMMUS & CRUDITÉS TOASTED SEEDS, CHICKPEAS, CARROT, CUCUMBER & WARM SCHIACCIATA FLATBREAD	£9.00

STARTER

JERK-SPICED CHICKEN THIGH MARINATED IN WARMING JERK SPICES WITH PINEAPPLE CHUTNEY & CRISPY SWEET POTATO STICKS	£12.00
SMOKED SALMON & PRAWNS CRÈME FRAÎCHE POTATO SALAD & PICKLED CUCUMBER	£12.00
CRISPY HOISIN DUCK ASIAN SLAW, CITRUS DRESSING & CHILLI SAMBAL	£12.00
HOMEMADE SOUP FOCACCIA & SALTED BUTTER	£9.00
WILD MUSHROOM PARFAIT TOASTED FOCACCIA, PICKLED WILD MUSHROOMS	£10.00
CRISPY BRIE ROASTED GRAPES & CRANBERRY SAUCE	£12.00
HAM HOCK TERRINE CELERIAC PUREE & BEER PICKLED ONIONS	£11.00
CRAB CAKES THAI SWEET CHILLI JAM & ASIAN SALAD	£12.00

SIDES

SEASONAL GREENS HERB BUTTER £6	TRIPLE COOKED FRIES MALDON SEA SALT £6	PEPPERCORN SAUCE CREAMY WITH BLACK PEPPERCORN £4
ROASTED ROOTS HONEY GLAZED CARROTS & PARSNIPS £6	ROAST POTATOES £6	BUTTERED MASH LOCAL CREAM & SALTED BUTTER £6

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 PASS & LUNCH PACKAGE YOUR CHOICE OF ANY TWO COURSES STARTER & MAIN OR MAIN & DESSERT	LEISURE PASS & DINNER PACKAGE YOUR CHOICE OF THREE COURSES STARTER, MAIN & DESSERT	DINNER, BED & BREAKFAST PACKAGE YOUR CHOICE OF ANY TWO COURSES STARTER & MAIN OR MAIN & DESSERT
---	---	--



GRAND CLASSICS

TURKEY CLUB SCHIACCIATA (SKYA-CHAH-TAH) ITALIAN FLATBREAD SANDWICH, ROASTED TURKEY BREAST, CRISPY PANCETTA, LETTUCE & CRANBERRY SAUCE	£16.00
CHICKEN CAESAR COS LETTUCE, GRILLED CHICKEN, PARMESAN, ANCHOVIES, PANCETTA & CAESAR DRESSING	£20.00
THAI RED CURRY CHICKEN BREAST IN COCONUT RED CURRY SAUCE, STICKY JASMINE RICE & SPICY CRACKER	£24.00
RAGU BOLOGNESE CLASSIC RICH STEW OF BEEF, TOMATO, VEGETABLES WITH FRESH PASTA & PARMESAN	£20.00
SIGNATURE CHEESEBURGER BEEF AND BONE MARROW BURGER, LETTUCE, SMOKED PICKLES, BURGER SAUCE & TRIPLE COOKED FRIES	£22.00

MAIN COURSE

BRAISED LAMB SHOULDER RICH GRAVY WITH VEGETABLES, CREAMED POTATO & PICKLED RED CABBAGE	£24.00
CHICKEN SUPREME CREAMED POTATO, BOURGINON VEGETABLES, GREEN BEANS & RED WINE SAUCE	£24.00
SEA BASS CONFIT POTATOES, ROMESCO, GREEN BEANS, CRISPY KALE & CRUMBLED FETA	£26.00
STEAK FRITES 8OZ FLAT IRON STEAK, PEPPERCORN SAUCE & TRIPLE COOKED FRIES. RECOMMENDED TO BE COOKED MEDIUM	£30.00 (+£6 SUPPLEMENT)
WILD MUSHROOM PASTA FRESH PASTA WITH WILD MUSHROOM CREAM SAUCE, WHITE WINE & PARMESAN	£18.00
SWEET POTATO & CHICKPEA CURRY COCONUT RAITA & FRAGRANT RICE	£19.00
SALMON FILLET GLAZED WITH TERIYAKI, ROASTED SWEET POTATO, STICKY RICE & SESAME PAK CHOI	£26.00

CHATEAUBRIAND TREACLE CURED 500G FILLET OF BEEF SERVED WITH FRIES, PEPPERCORN SAUCE & SEASONAL GREEN IDEAL FOR SHARING BETWEEN TWO. PLEASE ALLOW 45 MINUTES COOKING TIME	£100.00 (+£50 SUPPLEMENT 2PPL)
---	-----------------------------------

SUNDAY SPECIALS

YORKSHIRE PUDDING, SEASONAL GREENS & ROAST GRAVY. SIDES OF ROAST POTATOES & ROAST ROOT VEGETABLES				
ROAST CHICKEN BREAST £23	SLOW ROAST PORCHETTA £24	TOPSIDE OF BEEF SERVED PINK £25	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				

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.



DESSERTS

RICE PUDDING CREAMY COCONUT RICE, MANGO CRUMBLE & MANGO SORBET	£10.00
GINGERBREAD CHEESECAKE HOMEMADE HONEYCOMB	£11.00
SIGNATURE STICKY TOFFEE PUDDING BUTTERSCOTCH SAUCE & VANILLA ICE CREAM	£11.00
BLACKBERRY & ALMOND TART RASPBERRY RIPPLE ICE CREAM	£11.00
THE GRAND’S TRUFFLES RICH, BOOZY & DELICIOUS	£6.00
ICE CREAM MADE WITH PASSION 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)	£6.00
LANCASHIRE & BRITISH CHEESE BOARD BUTTER MILL BRIE, MRS KIRKHAM’S LANCASHIRE & GARSTANG BLUE, SERVED WITH SOURDOUGH BISCUITS, APPLE CHUTNEY, APRICOTS & CARAMELISED WALNUTS	£14.00 (+£4 SUPPLEMENT)
FRANGELICO AFFOGATO VANILLA ICE CREAM ROLLED IN CRUSHED HAZELNUTS AND DARK CHOCOLATE WITH FRANGELICO & ESPRESSO	£12.00 (+£2 SUPPLEMENT)



GRANDINI MENU

MINI GRAND BURGER BEEF BURGER, WITH OR WITHOUT CHEESE & TRIPLE COOKED FRIES	£12.00
HADDOCK GOUJONS CRUNCHY BREADED FISH FILLETS, FRIES & PEAS - FISH & CHIPS FOR LITTLE HANDS	£12.00
FRESH PASTA WITH CHOICE OF SAUCE: BOLOGNESE PESTO & PEAS CHEESE	£10.00
SAUSAGE & MASH CUMBERLAND SWIRL, CREAMY MASH, PEAS & GRAVY	£12.00
HUMMUS SOURDOUGH FLATBREAD, CARROT BATONS & CUCUMBER	£9.00

GRANDINI DESSERTS

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

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.



THE GRAND HOTEL
LYTHAM ST ANNES & GRASMERE

WINTER