

Menu

Starters



Chef's Prepared Soup of the Day (V) £5.95

Smoked Mackerel £5.95
(gluten free & dairy free)
Pickled Beetroot & Rocket Salad

Twice baked cheese soufflé(V) £6.75
Poached pears, toasted walnuts

Ham Hock Terrine, Melba Toast £5.95
(gluten free option & dairy free)
Piccalilli
£5.95

Mushroom and Goats Cheese Ravioli £5.95
Garlic Cream Sauce

Traditional Prawn Cocktail £5.95

Mussels Marinieres £6.95
Crusty homemade bread, white wine & garlic cream sauce



The Grange Hotel
Sources, where possible, the finest local ingredients.

Whilst we do all we can to accommodate guests with food allergies & intolerances, we are unable to guarantee that dishes will be completely allergen free.

Please advise us if you have any food allergies

3 Suffolk Free Range Egg Omelette £6.50

Salad & Triple Cooked Chips

Choose any of the following fillings: Mushrooms, Tomatoes, Onions, Smoked Salmon, Cheddar, Brie, Stilton, Parma Ham

Full or ½ Rack of Pork Ribs £12.95 or £8.95

(contains celery, wheat, gluten, soya, mustard)

Barbeque Sauce, Fries & Slaw

Sirloin Steak £19.95

(gluten free & dairy free)

Grilled Tomato, Mushrooms, Triple Cooked Hand Cut Chips

Sauces: Peppercorn or Stilton £2.25

Grange Burger £10.95

(gluten free option and dairy free option)

Brioche Bun, Caramelised Onion, Cornichons, Grange Burger Sauce, Crispy Bacon, Rocket & Tomato, Triple Cooked Hand Cut Chips, with a Choice of Cheddar, Brie or Stilton

Beer Battered Catch of the Day & Chips £10.95

(gluten free option and dairy free option)

Triple Cooked Hand Cut Chips, Tartare Sauce, Peas Fricassee

Pie of the Week £13.95

Creamed Potato, Seasonal Vegetables and Gravy

Wholetail Breaded Scampi & Fries £9.95

(dairy free option)

Peas, & Tartare Sauce

SUNDAY LUNCH £8.95

Roast of the day, Roast Potatoes, Garden Vegetables, Yorkshire Pudding, Pan Gravy

**FRIDAY NIGHT
STEAK NIGHTS**

*Half Price Steak,
Every Friday evening*

AFTERNOON TEA

*Sandwiches, Scone,
Cakes, Cream, Jam,
Tea or Coffee £16.95*



A La Carte

Confit Duck Leg - £17.95

(gluten free & dairy free option)

Fine Beans, Dauphinoise Potato, Plum Gravy

Grilled Salmon Fillet - £13.95

(gluten free & dairy free option)

New Potatoes, Garden Veg, Lemon Butter Sauce

Lamb Shank - £18.95

(contains wheat, gluten and celery)

Creamed Mash Potato, Vegetables, Mint Gravy

Mushroom & Artichoke Charlotte - £9.95

Parmentier Potato, Mushroom & Tarragon Cream Sauce

Pan Fried Seabass- £16.95

Lobster Bisque, Mussels, Pomme Anna Potato, Sea Vegetables



Side Dishes

Garlic Bread £2.45

Garlic Bread with Cheese £3.25

Grange House Salad £3.50

Seasonal Vegetables £3.00

Pitted Olives £2.25

Triple Cooked Chips £3.00

Fries £2.25



Desserts

Warm Chocolate Brownie £5.95
(contains nuts, gluten free & dairy free)
Toffee Sauce & Vanilla Ice Cream

Sticky Toffee Pudding £5.95
Toffee Sauce & Vanilla Ice Cream

Rhubarb Crumble £5.95
(gluten free option available)
Crème Anglaise

Tarte au Citron £5.95
Chantilly Cream and Lemon Curd

Chocolate Fondant £6.95
Pistachio ice cream
Please allow 15 minutes from ordering

Trio of Ice Creams & / or Sorbets £5.25

Selection of Cheese & Biscuits £6.50
Quince Jelly



Ruby Port £2.65
Cockburn's Reserve £3.30
Brown Brothers Dessert Wine 375ml Bottle £18.95
Coffee, Tea or Tisane £2.35
Latte £2.75
Cappuccino £2.55
Espresso £1.95
Hot Chocolate £2.55

Liqueur Coffees:
Irish Whisky £4.50
Tia Maria £4.75
Baileys £4.95
Amaretto £4.95
Cointreau £4.95

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