

Sample Menu

Starters



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

Smoked Haddock Fishcake £6.50

Cheddar Sauce

Allergens: molluscs, dairy, sulphites, wheat gluten - bread only

Duck Spring Rolls £6.95

(dairy free)

Cucumber & Rocket Salad, Plum Sauce

Allergens: sesame, wheat gluten

Eggs Benedict £6.50

(gluten free & dairy free)

Toasted Muffin, Poached Egg, Crisp Parma Ham, Wilted Spinach,

Hollandaise Sauce

Allergens: dairy, eggs, wheat gluten

Red Onion Tart Tatin £6.95

Choice of Stilton, Brie or Goats Cheese, Rocket Salad

Allergens: dairy, gluten, sulphites



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

Valentine's Special

£28.50, Any 3 courses, including Glass of Prosecco & Tea or coffee

3 Suffolk Free Range Egg Omelette £8.95

(gluten free & dairy free)

Salad & Triple Cooked Chips

Choose any **two** of the following fillings: Mushrooms, Tomatoes, Onions, Cheddar, Brie, Stilton, Parma Ham, Smoked Salmon (extra fillings will be charged at £0.60 per extra filling)

Allergens: Eggs

Dingley Dell Suffolk King Ribs £16.50

Fries & Slaw

Allergens: soya

Burgers

Grange Minced Steak Burger £11.95

(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

Allergens: mustard, dairy & wheat gluten - bun only

Pulled Beef Burger £9.95

(gluten free option & dairy free)

Brioche Bun, Lettuce, Mustard Mayonnaise, Sauerkraut, Fries & Slaw

Allergens: dairy & wheat gluten - bun only

Bhangra Burger £11.95

(gluten free option and dairy free option)

Brioche Bun, Minced Steak Burger with Spices and Chilli, Gerkhins, Tomato Sauce, Rocket & Tomato, Onion Bhaji, Fries

Allergens: mustard, dairy & wheat gluten - bun only

Sirloin Steak £19.95, only £15.95 – every Friday

(gluten free & can be dairy free by request)

Grilled Tomato, Mushrooms, Triple Cooked Hand Cut Chips

Sauces: Peppercorn or Stilton £2.25

Allergens: dairy

Hand stretched Pizza £12.95

Choice of toppings, Pepperoni, Chilli Beef, Peppers, Mushrooms, Onions, Tomatoes, Olives, Chilli

Allergens: wheat gluten, dairy

Thai Chicken Curry £12.95

(gluten free & dairy free)

Basmati Rice

Allergens: fish

Beer Battered Catch of the Day & Chips £10.95

(gluten free option and dairy free)

Triple Cooked Hand Cut Chips, Tartare Sauce, Peas Fricassee

Allergens: fish, wheat gluten

Chicken Gravy & Tarragon Pie £13.95

Please allow 30 minutes cooking time

Creamed Potato, Seasonal Vegetables and Gravy

Allergens: dairy & wheat gluten

Wholetail Breaded Scampi & Fries £9.95

(dairy free) *Peas, & Tartare Sauce*

Allergens: wheat gluten

6 Hour Slow Cooked Beef £18.95

(Gluten free)

Creamed Potato, Garden Vegetables, Gravy

Allergens: dairy

Chicken Caesar Salad £12.95

(Gluten free option)

Breast of Chicken, Crisp Streaky Bacon, Lettuce, Mayonnaise, Croutons,

Cheddar

Allergens: dairy, eggs, sulphites, wheat gluten (croutons only)

Confit Duck Leg £16.95

(Gluten free & dairy free option)

Dauphinoise, Petit Pois a'la Francaise, Gravy

Allergens: dairy – potato only

Pan Fried Fillet of Salmon £16.95

(Gluten free & dairy free option)

New Potatoes, Garden Vegetables, Hollandaise

Allergens: dairy – potato only

Vegetarian Thai Curry (Vegan) £10.95

Basmati Rice



Side Dishes

Garlic Bread £2.95

Garlic Bread with Cheese £3.95

Grange House Salad £3.95

Seasonal Vegetables £3.00

Pitted Olives £2.50

Fries £2.75

Home Cut Triple Cooked Chips £3.75



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Desserts

Baked Chocolate Cheesecake £6.95

Allergens: Eggs, wheat gluten, dairy

Chocolate Fondant £6.95

(Gluten Free)

Allergens: Eggs, dairy

Chocolate Brownie Sundae £7.95

(Gluten free)

Chocolate Sauce, Cream, Chocolate Brownie & 3 Scoops of Ice Cream

Allergens: eggs, dairy

Sticky Toffee Pudding £6.50

Toffee Sauce & Vanilla Ice Cream

Allergens: wheat gluten, eggs, dairy

Lemon Posset £6.50

Vanilla Shortbread

Allergens: wheat gluten, eggs, dairy

Apple Crumble £6.25

(gluten free option & dairy free option)

Crème Anglais

Allergens: eggs, dairy, wheat gluten

Trio of Ice Creams and/or Sorbets £5.25

(Ice Creams - Vanilla, Gingerbread, Double Chocolate, Pistachio, Mint
Chocolate, Caramel

Sorbets – Passion Fruit, Raspberry, Mango, Lemon

Dairy Free Ice Creams – Vanilla, Chocolate Fudge Brownie (contains gluten))

Selection of Cheese & Biscuits £6.95

(gluten free option)

Quince Jelly

Allergens: dairy, wheat gluten



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