## Menu



## Starters

Salt \& Pepper Squid £6.50
(dairy free)
Lemon Mayonnaise, Garden Leaves
Allergens: molluscs, sulphites, celery, wheat gluten, eggs
Tempura King Prawns $£ 6.50$
(dairy free)
Sweet Chilli Sauce, Garden Leaves
Allergens: crustaceans, wheat gluten, soya

## Baked Camembert £7.95

Crudites, Handmade Bread Rolls
Allergens: dairy, wheat gluten
Please allow 25 minutes wait time
Duck Tacos $£ 6.95$
(dairy free)
Shredded Duck, Crisp Tortilla, Salad Garnish, Plum Sauce
Allergens: sesame, soya, wheat gluten


## 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
Meat MainsBeef Bourginon £14.95(gluten free option \& dairy free)Handmade Bread RollAllergens: wheat gluten (bread roll only)
Chicken Linguine £15.95Cheddar SauceAllergens: wheat gluten, dairy, eggs
Oriental Style Suffolk Dingley Dell King RibsSingle Rib $£ 12.50$
Two Ribs £18.95(gluten free \& dairy free)Fries \& SlawAllergens: soya, \{mustard \& eggs (slaw only)\}
7-ounce Grange Minced Steak Burger £12.95
(gluten free option and dairy free option)
Brioche Bun, Tomato Ketchup, Gherkins, Tomato, Lettuce, Triple Cooked Hand CutChips, Choice of American Cheese, Cheddar, or StiltonAllergens: eggs, dairy \& wheat gluten - bun only
Southern Fried Chicken Goujon Burger £12.95
(dairy free option)
Brioche Bun, Mayonnaise, Lettuce, Fries
Allergens: mustard, celery, wheat gluten, dairy - bun only
100z Sirloin Steak £23.95(gluten free \& can be dairy free by request)
Grilled Tomato, Mushrooms, Hand Cut Chips
Sauces: Peppercorn or Stilton £2.25Allergens: dairy
Slow Cooked Beef £19.95(gluten free)
Creamed Potato, Garden Vegetables Allergens: dairy
Chicken Makhani £17.95(gluten free)Chicken Tikka Pieces Cooked in a Spiced Creamy Punjabi Tomato Sauce,Basmati RiceAllergens: dairy
Fish Mains
Battered Haddock \& Chips £12.95
(gluten free option and dairy free)
Triple Cooked Hand Cut Chips, Tartare Sauce, Garden Peas Allergens: fish, wheat gluten
Wholetail Breaded Scampi \& Fries £9.95
(dairy free)Peas, \& Tartare SauceAllergens: wheat gluten
Vegetarian Mains
Garlic Mushroom Hand Made Linguine £14.95
Cheddar Sauce
Allergens: Eggs, Dairy, Gluten

## Side Dishes

Grange House Salad £3.95
Seasonal Vegetables $£ 3.00$
Coleslaw £2.95
Fries £2.75
Hand Cut Chips $£ 3.75$


## Desserts

Apple Crumble $£ 6.50$
(Gluten free option)
Crème Anglais
Allergens: dairy, eggs, gluten
Amaretto Christmas Crumble £6.50
(Gluten free option)
Vanilla Ice Cream
Allergens: dairy, eggs, gluten
Chocolate Brownie Sundae £7.95
(Gluten free \& dairy free option)
Chocolate Sauce, Cream, Chocolate Brownie \& Vanilla \& Double Chocolate Ice Cream
Allergens: eggs, dairy
Trio of Ice Creams and/or Sorbets $£ 6.75$
Ice Creams - Vanilla, Double Chocolate, Pistachio, Caramel
Sorbets - Champagne, Raspberry, Mango, Lemon
Dairy Free Ice Cream - Vanilla, Chocolate

Cockburn's Reserve $£ 3.30$
Brown Brothers Dessert Wine 375ml Bottle £18.95
Coffee, Tea or Tisane £2.60
Latte £2.95
Cappuccino £2.95
Espresso £2.60
Double Espresso $£ 3.45$
Hot Chocolate £2.95 (Marshmallows extra £0.50, Whipped Cream extra £0.30)
Liqueur Coffees:
Irish Whisky $£ 4.50$
Tia Maria £4.75
Baileys $£ 4.95$
Amaretto £4.95
Cointreau $£ 4.95$

