

The Marquis of Granby Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Starters & sharers

Lemon & thyme infused olives £3.25 (ve)

To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £21 (a, v)

Chicken & sauternes parfait served with hazelnuts and toasted sourdough £5.50 (a, n)

Roasted cauliflower, aubergine and butternut squash with golden raisins & pomegranate, served on toasted ancient grain bread £5.50 (ve)

Lightly dusted calamari with 'nduja mayo £5.75

To share - the whole hog - warmed pulled pork pie, handmade Scotch eggs, pork crackling sticks, sticky mustard & honey glazed Cherry Orchard sausages and black pudding bon bons, served with brown sauce, celery, radishes and golden beetroot piccalilli £27

Pan-seared scallops with roasted cauliflower and a curried bean purée £8

*Smoked salmon, sourdough, crème fraîche and capers
£7.50*

Salads & light mains

*Chargrilled halloumi, avocado & papaya salad, served
with red pepper and onion, drizzled with citrus
dressing £11.50 (v)*

*Caesar salad with chargrilled chicken breast, gem
lettuce, anchovies, olives and Caesar dressing, topped
with shaved cheese, bacon and toasted sourdough
croutons £10*

*Seared tuna rainbow salad with ribbons of carrots and
courgettes, red pepper, pumpkin seeds, chickpeas and
avocado £12.75*

Main courses

*Fish & chips - line caught cod, ale-battered, served with
triple-cooked chips, mushy peas and tartare sauce
£12.25 (a)*

*21-day aged sirloin steak, mini Yorkshire puddings
filled with caramelised onions, triple-cooked chips and
a horseradish butter £15*

*Handmade British beef burger in a brioche bun with
bacon and melted cheese, served with a gherkin and
fries £11.95*

*Pork belly rib served on chorizo bubble and squeak,
topped with a free-range fried egg £15*

*Handmade chicken Kiev, creamy mash and cavolo
nero £10.50*

Monkfish in a herb crust served with sautéed heritage

potatoes, stem broccoli and hollandaise sauce £15.50

*Slow-braised rabbit leg on barley risotto with confit
garlic and stem broccoli £15.50*

*Butternut squash risotto with pecorino and pumpkin
seeds £10 (v)*

Sides

Stem broccoli £3.50

Fries £3

Side salad £3.50

Seasonal vegetables £3.50

Sweet potato fries £3.50

Desserts

*British cheese board including Cornish blue,
Wensleydale with cranberry, Sandham's crumbly
Lancashire and St. Helen's Farm goat's cheese, served
with celery, savoury biscuits & red onion chutney £7.75
(v)*

*Rhubarb & ricotta cheesecake with strawberry
compote £5.75*

*To share - an almond choux pastry ring filled with
chocolate cream, served with hot chocolate sauce and
hazelnut ice cream £11.75 (n)*

*Chantilly cream-filled profiteroles with caramel sauce
£5.50 (v)*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)
contains nuts*