

The Grand Café
is now available
for private hire
cocktail parties, canapés, receptions
please see manager for details



All Cocktails
1/2 price*
7.00 – 11.00pm
Monday to Saturday

Breakfast Menu

from 9am until noon

Toast or crumpets, marmalade or jam	2.50	Freshly squeezed juices of your choice (see boards)	3.50
Baked Beans on toast with parmesan shavings	3.95	Balsamic roasted tomatoes on toast	4.95
		Muesli with strawberries nuts and honey	4.50

Brunch & Lunch

from 9.00am until 5.00pm

Eggs on toast	4.50	Classic Caesar salad	6.50	Oak smoked salmon, dressed with lemon and black pepper, watercress and rye bread	8.25
Smoked salmon and scrambled eggs	7.00	Chicken Caesar salad	8.50	Buffalo mozzarella, vine tomato and basil salad	7.50
Fillet of salmon with green beans, soft boiled egg and aioli	8.75	Waldorf salad, a salad of lettuce, celery, walnuts, grapes and citrus juice	6.95	Roast rump of beef, thinly sliced, served with rocket and parmesan	8.50
The Grand English Breakfast – sausage, bacon, scrambled eggs, balsamic tomatoes and toast	7.25	Locally made pork pie, apple and cider chutney, baby gem salad	6.50		

Sandwiches all £6.50

from noon until 5.00pm

Oak smoked salmon, cream cheese, cucumber and watercress	Lime, chilli and shallot marinated crab, rocket, cucumber and saffron mayonnaise	Tuna mayonnaise with dill pickles
Bacon, lettuce and tomato on toasted bread, with optional mayonnaise	Poached chicken and watercress	Beef and horseradish with rocket
	Free range egg mayonnaise and watercress	Houmous, tomato, rocket, lemon juice and balsamic reduction

Choice of bloomer or rye

Sides (all 2.50)

Mixed leaf salad Kettle chips Tomato and basil salad

Afternoon Teas

from 2.00pm until 5.00pm

Cream tea scones, butter, jam and clotted cream served with tea or coffee*	£7.50	The Grand high tea smoked salmon with cream cheese and free-range egg mayonnaise sandwiches, scones with jam and clotted cream, handmade chocolate truffles, served with a glass of champagne and tea or coffee*	£16.50	High tea the grand High tea without the fizz*	£12.50
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*Additional £2.20 for blue mountain french press

Tea

leaf tea in pot, (please allow time to infuse)
selected fruit and herb teas are available

Assam brisk, strong north indian tea with distinctly malty character	£2.50
Ceylon 100% pure ceylon has a golden liquor and delicate character	£2.50
Earl Grey china and indian tea delicately scented with bergamot orange	£2.50
Darjeeling gives a rich muscatel flavour with an exquisite bouquet	£2.50
English Breakfast blended assam and ceylon giving a rich and satisfying beverage	£2.50
Lapsang Souchong distinctive, smoky-tarry flavour identifies this tea from china	£2.50
The above teas (125gm) are available for sale	£3.95

per person

Coffee

French press – cafetiere

please allow your coffee to brew for 3 minutes before pressing

Old Government Java	£2.50
Dark Colombian	£2.50
Kenya Peaberry	£2.50
Blue Mountain Jamaica	£4.70

The above coffees (125gm) are available for sale*

*Blue Mountain Jamaica £5.95

Espresso – coffee

choice of costa rica blend, crema café, italian blend served as...

Cappuccino	£2.50
Latte	£2.75
Espresso	£1.90
Double espresso	£2.90
Mocha	£2.75
Iced coffee	£2.50
Hot chocolate	£2.50

per person

Handmade Chocolates

Single chocolates	£0.90
Four assorted	£3.50
Box of eight	£6.50

Cakes and Puddings

please see blackboard for details

Merchandise

Grand Café Cups & Saucers

Espresso	£9.50
Tea	£13.00
Coffee	£10.25

For parties of 5 or more, an optional 10% service charge will be added to the bill

Fancy a job?

We are always looking for positive, happy people.

For details, please ask the manager



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Monday to Saturday

Champagne & Fizz

	GLASS 125 ML	BOTTLE
Prosecco NV Brut Bosco dei Cirmioi ITALY ABV 11% Easily quaffable, wonderful with peach juice	£3.95	£18.95
Cava Rosado NV Brut, Castillo Perelada SPAIN ABV 11.5% Excellent food sparkling wine, ideal with positively flavoured tapas styles	£3.80	£19.50
Cuvee Georgina NV Brut CHAMPAGNE ABV 12% Plenty of toasted brioche flavours and a gentle pin head bubble	£5.95	£29.95

White Wine

	GLASS 175 ML	BOTTLE
Chenin Blanc '07 Geo Kinross PAARL, SOUTH AFRICA ABV 12% Apple and almond scented wine with good citrus uplift	£3.50	£13.50
Sauvignon Blanc '06 Domaine Taiac MONTTRAVEL, SW FRANCE ABV 13% Racy, edgy Sauvignon style from just outside Bordeaux	£3.90	£14.80
Pinot Grigio delle Venezie '07 Francesco Scritti VENEZIE, ITALY ABV 12% Slightly herbaceous style with a slatey finish	£4.40	£17.80
Organic Charantais '05 Terra Sana ORGANIC CHARANTAIS, WESTERN FRANCE ABV 12% From Ugni Blanc and Colombard, pure driven dry white with great poise		£18.20
Chardonnay Viognier '04 THE PLETTENBERG ESTATE, SOUTH AFRICA ABV 12% Buttery Chardonnay fruit lifted with honeyed, blossom-like Viognier		£18.40

Pink Wine

	GLASS 175 ML	BOTTLE
Ramato Pinot Grigio delle Venezie '07 Francesco Scritti VENEZIE, ITALY ABV 12% Pale, dry fresh pink wine with the most delightful copper colour	£4.40	£16.70

Red Wine

	GLASS 175 ML	BOTTLE
Cabernet Shiraz '06 Geo Kinross PAARL, SOUTH AFRICA ABV 14% Spicy, warm Shiraz ideally married to more upright cassis Cabernet fruit	£3.50	£13.50
Merlot '07 Santa Rosato VALLE DE RAPEL, CHILE ABV 14.5% Soft, rounded fruit with almost Xmas pudding spice	£3.90	£14.70
Tempranillo Reserva '02 Vina Zara VALDEPENAS, SPAIN ABV 12.5% Soft, cedary, Rioja-like Southern Spanish red	£4.20	£15.80
Shiraz '02 Fowlers Vineyard COASTAL PLAN, SOUTH AFRICA ABV 13.5% Like a favourite old leather armchair, easy and embracing		£16.85
Syrah Cabernet Merlot '04/05 Futs de Chene, Domaine Capion SOUTHERN FRANCE ABV 14% Tremendous, dignified, polished wine with 14 months barrel age - like good Claret		£19.40

Beers

Peroni ITALY 33CL ABV 5.2%	£2.95
San Miguel SPAIN 33CL ABV 5.4%	£2.95
Grand Café guest beer SEE BLACKBOARD	

Soft Drinks

Freshly squeezed orange juice	£2.95
Freshly squeezed juices (see blackboard)	£3.50
Lemon or lime pressé	£2.50
Elderflower pressé	£2.50
Fruit juices and soft drinks	£1.95
Mineral water	large £2.95 small £1.95

Cocktails all drinks made with premium brands

Bloody mary Stolichnaya, tio pepe, tomato juice and lemon juice, spiced to taste	£7.50	Watermelon martini Bombay sapphire, midori, water melon	£7.50
Margarita Silver tequila, triple sec and lime juice	£7.50	Sea breeze Stolichnaya, cranberry juice, and grapefruit juice	£7.50
Grand margarita Golden tequila, grand marnier and lime juice	£7.50	Elderflower collins Bombay gin, elderflower cordial, lemon juice, gomme	£7.50
Manhattan Makers mark, vermouths, bitters	£7.50	Rapaska Stolichnaya raspberry vodka, passoa, apple juice, fresh orange juice, and gomme	£7.50
Pimms cocktail Gin, pimms and fruit	£7.50	Mojito Havana club rum, mint, lime juice and sugars	£7.50
Brandy alexander Brandy, crème de cacao dark, cream	£7.50	Champagne Cocktails*	
Cosmopolitan Absolut citron, cointreau, cranberry juice, lime	£7.50	Classic Brandy, sugars and bitters	£7.95
Raspberry cosmopolitan Absolut citron, framboise, cranberry juice, lime	£7.50	White peach bellini Peach juice, peach liqueur	£7.95
		Kir royale Cassis and champagne	£7.95

*Not available at 1/2 price

House Spirits

large measure of 50ml including mixer

Vodka		Digestives, aperitifs & liqueurs	
Stolichnaya	£4.25	Baron de pibrac vs	£4.25
Stolichnaya 74 vanilla, orange, raspberry	£4.25	Janneau vsop	£5.25
Absolut blue	£4.50	Martell cordon bleu	£11.95
Absolut citron	£4.50	Remy martin vsop	£5.75
Grey goose	£4.75	Campari	£4.25
Gin		Ameretto di saronno	£4.75
Bombay sapphire	£4.25	Cointreau	£4.75
Plymouth	£4.25	Baileys	£4.75
Tanqueray	£4.50	Drambuie	£4.75
Rum		Grand marnier	£4.75
Havana club 3yr	£4.25	Sambuca	£4.75
Havana club 7yr	£4.75		
Myers planters punch	£4.25		
Mount gay	£4.50		
Whiskeys			
Jameson	£4.25		
Balvenie 12yr	£5.25		
Chivas regal	£5.25		
Famous grouse	£4.25		
Glenlivet 12 yr	£4.75		
Glenmorangie 12yr	£4.75		
J&B rare	£4.25		
Laphroaig 10 yr	£4.75		
Makers mark	£4.50		

Open daily from 9.00am, door closes at 11.00pm.

All major credit cards accepted. All gratuities are shared amongst the staff.

It is our policy to avoid purchase and resale of genetically modified foods. All menu items may contain nut traces, please ask.