

Autumn Parties @ The Grange

To Start

Pressed ham hock terrine, pickles, mustard mayonnaise, toasted brioche D* G*

Roasted tomato & basil soup G*

Tempura cauliflower, sweet chilli, soy sauce, caper and seeds D G Vg

Salmon trio: oak-smoked, parfait and home-cured gin & beetroot gravlax, pickled cucumber, lemon & tarragon dressing D G

Main Course

Roasted guinea fowl breast, savoury stuffing, lyonnaise potato, wild mushroom, red wine sauce D* G

Braised Dorset beef blade, shallots & pancetta, creamed potato, rich jus D* G

Torched Brixham seabass fillet spinach creamed potato, Provençale vegetables, salsa verdi G

Chickpea & vegetable curry, basmati rice, poppadum D G Vg

Pudding

Red wine poached pear, syrup, raspberry sorbet D G Vg

Spiced ginger pudding, toffee sauce, Dorset clotted cream G V

West-country farmhouse cheeses with biscuits, quince, chutney & fresh grapes G V

Selection of homemade ice creams G*

Dinner Three-Courses £35

All our fish is landed at Brixham or West Bay. Our duck comes from the Creedy Carver Farm in Devon, all other meat is from a butcher in Axminster. Our vegetables come from a supplier in Shepton Mallet. Our dairy produce comes from Longmans of North Cadbury.

D Dairy-Free G Gluten-Free V Vegetarian Vg Vegan * Version available

We cook from scratch in the kitchen, which makes most adjustments simple. However many of the dishes made in our kitchen contains nuts, dairy, gluten and other allergens and unfortunately we cannot guarantee that our food is completely allergen free. Please inform a member of staff if you have any dietary requirements