

Summer Parties @ The Grange

To Start

Smoked fish pate, horseradish cream, pickled cucumber G

Spiced roasted tomato & red pepper soup, croutons, basil oil G* Vg D

Heritage tomato, olive and marinated artichoke salad, tapenade G* Vg D

Chicken and duck liver parfait, melba toast, Cumberland sauce G*

Main Course

Confit of Creedy Carver duck leg, creamed potato, port & red currant sauce G D*

Slow cooked Dorset beef blade, roasted shallots, chive mash, red wine sauce G D

Roasted Brixham hake fillet, saffron potatoes, salsa vierge G D

Lightly spiced roasted pepper, butternut squash, coconut and lentil dhal,
saffron rice G D Vg

Pudding

Glazed lemon tart, clotted cream, raspberry coulis V

Dark & white chocolate torte, amaretti crumb, orange sorbet G

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

Pear poached in a white wine syrup, elderflower sorbet GVgD

Lunch Two-Courses £22 - Three-Courses £27

Dinner Two-Courses £28 - Three-Courses £35

Please inform a member of staff if you have any dietary requirements

D Dairy-Free **D*** Dairy-free version available **V** Vegetarian

G Gluten-Free **G*** Gluten-free version available **Vg** Vegan **Vg*** Vegan available

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.