

SUNDAY LUNCH

— IN THE GRAND HOTEL —

2 COURSES £28.00 | 3 COURSES £35.00

ALLERGENS & INTOLERANCES

ALL OUR FOOD IS FRESHLY PREPARED IN A KITCHEN WHERE NUTS, GLUTEN AND OTHER ALLERGENS ARE PRESENT. OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS.
IF YOU HAVE ANY QUERIES, PLEASE SPEAK TO A MEMBER OF STAFF WHEN ORDERING.

STARTERS

DUCK LIVER PARFAIT

Seasonal Fruit Chutney & Toasted Sourdough

KING PRAWN COCKTAIL

Avocado, Tomato & Red Onion Salad

SOUP OF THE DAY

Warm Artisan Bread & Butter

(V)

AVOCADO ON TOAST

Toasted Sourdough, Herb Oil, Vine Tomato
& Red Onion Salad

(VE)

CRISPY TEMPURA BROCCOLI

Toasted Sesame Asian Salad & Ponzu Dipping Sauce

(VE)

ARTISAN BREAD & OLIVES

Olive Oil & Aged Balsamic

(VE)

FOR THE TABLE

SKINNY FRIES £4.00

THICK CUT CHIPS £4.50

SEASONAL VEGETABLES £4.00

ROASTED POTATOES £4.50

YORKSHIRE PUDDING £1.00

MAIN COURSE

BRAISED LEG OF PORK

Creamed Mashed Potatoes, Yorkshire Pudding,
Roasted Potatoes & Red Wine Jus

ROASTED JOINT OF BEEF

Creamed Mashed Potatoes, Yorkshire Pudding,
Roasted Potatoes & Red Wine Jus

ROASTED NORTHUMBRIAN TURKEY

Creamed Mashed Potatoes, Yorkshire Pudding,
Sage & Onion Stuffing, Roasted Potatoes & Red Wine Jus

PAN ROASTED LAMB LOIN +£3.50

Creamed Mashed Potatoes, Yorkshire Pudding,
Roasted Potatoes & Red Wine Jus

TRIO OF MEATS +£3.50

Pork, Beef & Turkey Served With Creamed Mashed
Potatoes, Yorkshire Pudding, Roasted
Potatoes & Red Wine Jus

FISH OF THE DAY

Seasonal Greens, Sautéed Potatoes
& White Wine Cream Sauce

MEAT-FREE OPTIONS

NUTLESS NUT ROAST

Creamed Mashed Potatoes, Yorkshire Pudding,
Roasted Potatoes & Red Wine Jus

(V)

WILD MUSHROOM BOURGUIGNON PIE

Crushed New Potatoes, Roasted Carrot
& Red Wine Jus

(VE)

ALL MAIN COURSES COME WITH A SIDE OF BUTTERED SEASONAL VEGETABLES

(V) VEGETARIAN

Grand Hotel
T Y N E M O U T H

VEGAN (VE)

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DESSERTS

LEMON POSSET

Vanilla Shortbread Biscuit & Seasonal
Berry Compote

THE GRAND CHEESEBOARD +£3.00

Selection of Locally Sourced Cheese, Butter, Crackers &
Seasonal Fruit Preserve

ICE CREAM & SORBET SELECTION

3 Scoops - Please Ask for Our Full Menu

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Pistachio Chantilly Cream & Glazed Raspberry Coulis

STICKY TOFFEE PUDDING

Butterscotch Sauce & Vanilla Ice Cream

MINI CAKE SELECTION

Black Forrest Verrine, Glazed Fruit Tart, Belgian
Chocolate Cake, Lemon Drizzle Macaron

DESSERT OF THE DAY

Please Ask for Today's Selection

HOT DRINKS

DOUBLE ESPRESSO £3.50

AMERICANO £4.10

FLAT WHITE £4.10

LATTE £4.50

CAPPUCCINO £4.50

MOCHA £4.75

BREAKFAST TEA £3.75

CAMOMILE TEA £3.75

PEPPERMINT TEA £3.75

GREEN TEA £3.75

RED BERRY TEA £3.75

DECAFINATED TEA £3.75

CHAI TEA LATTE £3.95

HOT CHOCOLATE £4.20
+CREAM & MARSHMALLOWS +£0.30

ALTERNATIVE MILKS

SOYA(FREE) | OAT(+£0.25)| ALMOND(+£0.25)

ICED DRINKS

ICED AMERICANO £4.50

ICED LATTE £4.50

ICED MOCHA £4.75

GRATUITIES ARE NOT INCLUDED
IN YOUR FINAL BILL. IF YOU
WOULD LIKE TO LEAVE A TIP,
SCAN THE QR CODE



Grand Hotel
TYNEMOUTH