

# Grinshill Menu

Catch the Early Bird Tuesday to Saturday

£14.95

when choosing dishes marked with



(Starter and Main only)

Evenings 6.30pm – 8.00pm

Saturdays Bar Only

## To Start

 Soup of the Moment served with Rustic Bread	£4.50
Grinshill Fishcakes, Tartare Sauce	£5.50
Hot Smoked Salmon & Chive Crumpet, Leaf Salad, Horseradish Dressing	£7.50
 Provence Herb Risotto Cake, Parmesan Crisp, Garlic Mayonnaise	£5.00
 Smooth Chicken Liver Pate, Cumberland Sauce, Cereal Bread	£5.00
Ham Hock Terrine, Piccalilli, Rustic Bread	£5.50

## To Follow

 Pan-Roasted Red Snapper Supreme, Red Onion, Parsley & Garlic Cous Cous, Sweet Chillli & Tomato Sauce	£14.95
 Pan-Roasted Chicken Breast, Butter Crushed Potatoes, Green Beans & Chasseur Sauce	£12.95
Fillet of Pork Stroganoff, Basmati Rice	£14.25
 Catch of the day	£P.O.A
Roast Loin of Lamb, Bubble & Squeak Potato Cake, Minted Bonne Femme Peas	£18.95
 Deep Fried Aubergine & Red Lentil Gateau, Coriander Cream Sauce, Parmesan Crisp	£12.95
Entrecôte Steak, Served with Spicy Tomato Fettuccine, Rocket Salad	£24.95



Parties larger than 8 people are subject to prior arrangement

## From The Grill

8oz Sirloin Steak, Grilled Tomato, Sautéed Mushrooms, Rustic Chips £24.95

8oz Fillet Steak, Grilled Tomato, Sautéed Mushrooms, Rustic Chips £29.50

Grinshill Half Pound Steak Burger, Bacon, Tomato, BBQ Sauce, Cheddar Melt & Fries £14.50

## Sauces - £0.95

Pepper

Onion Gravy

Chasseur

## A Bit on the Side

Rustic Chips £2.95

New Potatoes £2.95

Mashed Potatoes £2.95

Butter Crushed Potatoes £2.95

Cheesy Garlic Bread £2.95

£2.95 Garden Peas

£2.95 Buttered Green Beans

£2.95 House Salad

£2.95 Garlic Bread

£2.95 Bubble & Squeak

*“There is room on this Earth for all of God’s creatures.....  
.....Right next to the Mashed Potato”*



## To Finish

<i>Crème Brûlée, Butter Shortbread</i>	£6.00
<i>Baked Cheesecake, Chocolate Sauce</i>	£6.00
<i>Hot Chocolate Fondant, Coconut Sorbet (approx 20 mins)</i>	£7.25
<i>Sticky Toffee Pudding</i>	£5.00
<i>Summer Pudding, Red Wine Syrup</i>	£6.50
<i>Cheshire Farm Luxury Ice creams and Sorbets</i>	£4.95

### *From Peter Papril (The Cheese Detective) “Milk’s Leap Towards Immortality”*

*Cheese Plate £9.25*

*Served with Oatcakes, wafers, grapes and chutney*

#### *Dolphinholme*

*Made by Chris Sandham, Barton, Preston. A buttered cloth wrapped, mould ripened cheese, the milk comes from a single herd of goats which graze in The Forest of Bowland. It is matured for 12 weeks and has a lovely lemony taste.*

#### *Garstang Blue*

*Made by Neil Kenyon, Dew-Lay Creamery, Garstang, near Preston. Traditional Lancashire Cheesemakers who have developed a recipe for a soft rich cows milk cheese.*

#### *Golden Cheshire Brie*

*Made by Katy Hollinshead at Ravens Oak Dairy near Nantwich, Cheshire. The Guernsey herd beside the A51 near Tarporley, on the Cheshire Plain, produces one of the richest flavours in Britain. Dairy Farmer Andrew Hope takes the milk to be gently hand made into these small deep golden cheeses. One of the best combinations of herd, pasture and timing produce this artisan cheese.*



## Speciality Coffees

<i>Espresso</i>	<i>£1.75</i>
<i>Espresso Macchiato</i>	<i>£1.85</i>
<i>Caffe Latte</i>	<i>£2.25</i>
<i>Cappuccino</i>	<i>£2.25</i>
<i>Americano</i>	<i>£1.85</i>
<i>Caffe Mocha</i>	<i>£2.25</i>
<i>Cafetiere</i>	<i>£2.50</i>
<i>Speciality Teas</i>	<i>£2.25</i>
<i>A Range of Liqueur Coffees From</i>	<i>£4.95</i>

*All Served With Our Own Chocolate Fudge*



*All Prices inclusive of VAT and are subject to change without notice*