

At The Grand we have selected the finest locally sourced produce for both our Palm Court and Keppels restaurants to bring you the very best possible dining experience.

On Wednesday Lunchtime, Friday evening, and all day on Saturday and Sunday enjoy your meal to the sounds of our talented in-house pianist whilst relaxing and enjoying the wonderful and unique views of The Leas and English Channel.

*Overleaf is The Grand's Wine List;
Our cellar holds a superb selection of Apéritifs, Wine and Champagne sourced from France, The New World and locally in Kent.*



Two Courses for £19.95 or Three Courses for £25.00

- Commence -

Homemade Poached Smoked Salmon Pâté

Served with Buttered Brown Toast

Traditional Salad of Icelandic Prawns with Marie Rose Sauce

Served with Buttered Brown Toast

Duck Liver Pâté

*Served with fresh Leaves and
Melba Toast*

Duo of Melon & Prawn Cocktail (GF)

Chefs own recipe Carpaccio of Beef Fillet (GF)

*Complimented with Capers, Sea Salt and
mixed crushed Peppercorns*

Baked Portobello Garlic Mushroom (v)

Served with a fresh Herb Crumble

Chefs Soup of the Day (GF)

Sometimes Vegetarian, ask your server for today's choice;

Served with homemade bread

- Complement -

(Side Orders - £3.45 each)

Seasonal Market Vegetables (GF)

Portion of Garden Peas (GF)

New Potatoes glazed with Butter (GF)

Seasoned House Chips

Hand Battered Onion Rings

Creamy Mashed Potato (GF)

House Mixed Salad (GF)

House Green Salad (GF)

House Olive Selection (GF)

FOOD ALLERGY NOTICE - PLEASE BE ADVISED THAT OUR FRESHLY PREPARED FOOD MAY CONTAIN:
GLUTEN, EGGS, PEANUTS (NUTS), MILK, SOYA OR SESAME.

WE HANDLE THE FOLLOWING ALLERGEN CAUSING PRODUCTS ON SITE AND THEREFORE THERE IS THE POTENTIAL RISK OF
CROSS CONTAMINATION WITH THESE INGREDIENTS:

CEREAL CONTAINING GLUTEN, EGGS, FISH, PEANUTS, SOYA BEANS, MILK, CELERY, MUSTARD, SESAME, CRUSTACEANS, MOLLUSCS,
LUPIN AND SULPHATES. PLEASE ASK YOUR SERVER IF YOU REQUIRE ANY FURTHER INFORMATION.

GLUTEN FREE (GF) | VEGETARIAN (V)

-Continue-

Slow Roast Tender Pork Belly

Marinated in Sage & Garlic, topped with Peppercorn Sauce

Char-grilled Duck Breast (GF)

Served with a sweet Plum Reduction

Stuffed Chicken Fillet (GF)

Stuffed with sun dried Tomato and Mozzarella, finished with a Thyme & Shallot sauce

Chef's own recipe

Steak and Kidney Pudding

Tender Steak & Kidney braised in rich Kentish "The Grand Ale" gravy, served with Seasonal Vegetables and Horseraddish Mash

Romney Marsh Lamb Steak (GF)

*Served with a Minted Gravy
£3.00 supplement*

Pan fried Lemon Sole Fillet (GF)

With a White Wine Reduction Sauce

Baked Stuffed Pork (GF)

Filled with Ham and English Cheddar Cheese, finished with a Mushroom Sauce

Classic Pan cooked Lamb's Liver with Onions

Served with Garden Peas and Mash

Wild Mushroom Tart (v)

Served with fresh Leaves

Gluten Free Pasta (GF) (v)

Topped with chargrilled Artichoke sauce

Choice of chargrilled locally sourced Beef & exotic Steaks

Chargrilled to your liking and served with Grilled Tomato, Portabello Mushroom, Onion Rings and House Chips or Pan-fried Herb Potatoes

12oz T-Bone Steak

£6.00 supplement

8oz Sirloin Steak

8oz Rib-Eye Steak

£4.00 supplement

10 oz Rump Steak

Kangaroo Rump

£6.00 supplement

Buffalo Steak

£6.00 supplement

Crocodile Tail Steak

£9.00 supplement

Served with Mango Sauce and fresh Leaves

Halloumi Cheese (v)

Chargrilled Cypriot Cheese

Potato Wedges £2.45
Corn Cob (GF) £1.75
Peppercorn Sauce £1.95
Diane Sauce £1.95
Cognac sauce £1.95
Garlic Butter (GF) £1.95

- Conclude -

**Strawberry Mousse served in
Chocolate Cup (GF)**

**Baileys White Chocolate
Cheesecake**

Fresh Fruit Salad (GF)
Served with or without Cream

Traditional Sherry Trifle

**Poached Pear in Spanish
Red Wine (GF)**
Served with Berry Coulis

Selection of Ice Cream
*Please ask your server for
today's selection*

Chef's Peach & Pear Crumble
Served with Vanilla Ice Cream

The Grand Cheese Board

*Cornish Yarg, Baby Blue, Camembert, Manchego, English Cheddar, Edam,
Homemade Apple and "The Grand Ale" Chutney, Crackers and Homemade Bread*
(£3.00 supplement; Ideal with a glass of Port)

Coffee £2.75

Espresso

The traditional Italian coffee

Café au Lait

Long espresso with whipped milk

Americano

Long, black espresso with double the water

Latté Macchiato

Layered espresso with foamed milk

Decaffeinated Americano

Long, black espresso with double the water

Cappuccino

Espresso topped with foamed milk

Café Crème

Long, rich & dark, espresso based

Hot Chocolate

Thick Chocolate with steamed milk

Cafetières : Small £3.50 - Medium £5.50 - Large £7.50

Other Coffee Choices available, please ask your server. Liqueur Coffees £4.50

Teapigs Tea £2.50 (* Denotes- Caffeine free)

**English Breakfast, Darleejing Earl Grey,
Chilli Chai, Chai Tea, Chocolate Flake Tea,
Mao Feng Green Tea,**

**Organic Honey Bush & Rooibos*,
Peppermint Leaves*, Super Fruit*,
Chamomile Flowers*, Tung Ting Oolong,
Rooibos Crème Caramel, Pure Lemongrass**