

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 Salmon Fishcake
with a Cream & Parsley Sauce

Sauté Garlic Mushrooms (v)
With a Warm Bread Roll

Classic Farmhouse Pâté
*with Chef's Red Onion Relish and
Melba Toast*

Watermelon & Feta (v)
finished with a Honey Dressing

**Chefs own recipe
Carpaccio of Beef Fillet (GF)**
*flavoured with Capers, Sea Salt and
mixed crushed Peppercorns*

**Traditional Salad of
Icelandic Prawns and Marie Rose**
with Buttered Brown Toast

Chefs Soup of the Day (GF)
Sometimes Vegetarian, ask your server for today's choice;
Served with homemade bread

- Complement -

(Side Orders - £3.75 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-

Moules Frites

1kg Rope Grown Mussels with French Fries and a warm Bread Roll

Choose from:

**'White Wine, Cream & Parsley' or 'Chorizo & Red Wine' or
'Cream, Smoked Bacon & English Cider'**

Four Hour Slow Roast Pork Belly

*with Bubble & Squeak and finished with
Sage and Apple Sauce*

Hoisin Duck Breast

with Wok Fried Vegetable Noodles

Chef's own recipe

Steak and Kidney Pudding

*Tender Steak & Kidney braised in rich
Kentish "The Grand Ale" gravy.
Served with Seasonal Vegetables and
Horseradish Mash*

Romney Marsh Lamb Steak

*with a Redcurrant Reduction, Sauté
Potatoes, & Seasonal Vegetables
£3.00 supplement*

Baked Cod (GF)

with Avocado Salsa and Sauté Potatoes

Grilled Sardines (GF)

*complemented with Samphire & New
Potatoes and finished with a Tomato Sauce*

Traditional Salad Nicoise (GF)

With chargrilled Tuna Steak

Leek & Stilton Tart (v)

With Buttered New Potatoes & Mixed Salad

Chargrilled Breast of Chicken

*with a Cucumber & Mint Dressing and a
light Orange & Honey Salad*

Roasted Pepper (v)

stuffed with Tomato, Feta & Shallots

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

Corn Cob (GF) £1.75

Peppercorn Sauce £1.95

Diane Sauce £1.95

Cognac Sauce £1.95

Garlic Butter (GF) £1.95

- Conclude -

Chocolate Orange Mousse (GF)

Belgium Banoffee Waffles
with Vanilla Ice Cream

Fresh Fruit Platter (GF)
complemented with Mixed Berry Coulis

New York Cheesecake

Selection of Ice Cream
*Please ask your server for
todays selection*

Chef's Cinnamon Apple Roulade
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)*

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**