

THE grill room

at the grand

Starters

Seared King Scallops Homemade Black Pudding, Creamed Leeks	£9.50
Butternut Squash Soup Roast Butternut Squash, Coriander Crème Fraiche	£7.50
Shellfish Bisque Poached Lobster, Vegetable Spaghetti	£10.50
Terrine of Grain- Fed Chicken Parsnip Puree, Shitake Mushroom, Toasted Brioche	£7.50
Seared Breast of Wood Pigeon Spinach, Potato, Mushroom	£8.95
Salmon Three Ways Hot Smoked, Gravdax, Ballontine	£9.50
Native Rock Oysters Shallots & Port	6-£12.00 9-£18.00
Wild Mushroom Risotto Parmesan Crisp, Roquette	£7.50 £16.95

Main Courses

Fillet Steak Rossini Seared Foie Gras, Fondant Potato, Spinach	£28.50
Loin of Local Lamb Slow Cooked Shoulder, Lambs Liver, Pearl Barley, Baby Carrots	£26.95
Breast of Duck Pommes Anna, Pak Choi, Wild Mushroom, Blueberry Puree	£21.50
Baked Monkfish Boulangere Potato, Watercress, Dried Aired Ham, Tomato Fondue	£19.95
Breast of Guinea Fowl Stuffed leg, Butternut Squash Puree, Leeks, Trumpet Mushrooms	£18.50
Loin of Venison Smoked Potato, Pancetta, Sprout, Shallot	£24.95
Seared Stone Bass Crushed Herb Potatoes, Celeriac, Claret Reduction	£17.50
Roast Vegetable Tartlet Sauté Courgettes, Artichoke, Pepper Sauce	£16.50

Grills

8oz Sirloin Steak	£22.95
10oz Rib-Eye Steak	£23.95
8oz Fillet Steak on the Bone	£28.50
14oz T-Bone Steak	£23.95
Breast of Grain-Fed Chicken	£16.95
10oz Pork Cutlet	£16.95

All Grills Served With Hand Cut Chips, Portobello Mushroom, Confit Tomato

Sides

Hand Cut Chips	£3.50
New Potatoes, Spinach, Shallots	£3.50
Mixed Vegetables	£3.50
House Salad	£3.50

Sauces

Béarnaise	£2.50
Peppercorn Cream	£2.50
Diane Sauce	£2.50
Wild Mushroom Cream	£2.50

Local Suppliers

Fish

Fowler & Sons, York, Fish Sourced Mainly From East Yorkshire Coast

Beef

Waterford House Farm, Kirkby Malzeard, Ripon

Lamb Texel Cross Suffolk Sheep

Anne Robinson, Woodcock Farm, Pannal, Harrogate

Poultry 72 Day Old Free Range Grain-Fed Chickens

T Soans & Sons, Church Hill Farm, Middleton On The Wolds

Pork Hampshire Duroc Cross Pigs

Colin Piercy, West Moor Farm, Easingwold

Duck

Gressingham Duck

Venison

Black Mount, Wild Venison, Scotland

We at Cedar Court endeavour to meet our customer requirements and wish to offer alternative dishes if the menu does not fit to your dietary needs. Some items may or may not contain nuts or nut oils

GM products to the best of our knowledge are not present in any food. All meats used in this restaurant are sourced from the UK.

An optional 10% service charge will be added to all tables of eight and above

