

GRANGE HALL

a little something

s h a d e s o f p a l e j u i c e
green apple, ginger, cucumber, fennel, celery, lime...14

l o t s o f c r u n c h y c r u d i t e
this weeks dip, fleur d sel, table side olive oil...30
extra dips...8

c' est c h e e s e

fresh and dried fruits, seasonal compote, artisan honey drizzle...35

soups

a l w a y s s o u p
chicken comfort, root veg, greens, olive oil toast...14

n o w s o u p (v)
soup of the season...14

c h a m p a g n e - p a r m e s a n s o u p (v)
torn croutons, olive oil drizzle...16

caviar

t h e g o l d e n e g g
1 ounce regius ova golden ossetra
creme fraiche, blue corn blinis, champagne gelee...250

sides (v) (GF)

a v o c a d o...6

G H p o t a t o c r i s p s...5
s m a l l s a l a d o f s o f t l e a v e s a n d s h o o t s...8

"lunch any time"

t h e s i g n a t u r e s n o b s a n d w i c h
smoked salmon, egg salad, creme fraiche, cucumber relish
regiis ova hybrid caviar, buttered brioche...42

accessorize with 10 gm more caviar...+49

t h e g o - t o c h o p p e d s a l a d (GF)
organic pulled chicken, seasonal veg. and greens, egg white,
marcona almond, manchego...28

o u r d a i l y s a l m o n (GF)

market salmon on asparagus and avocado salad,
fennel, herbs, capers, brown butter verjus...42

G H t u r k e y k e f t e b u r g e r

sumac seasoned organic turkey, brioche bun, arugula, tzatziki, lentil crisp...26

t h a i l o b s t e r s a l a d

green papaya, napa cabbage, ginger, chili, tamari vinaigrette...45

m u s h r o o m a n d g o a t c h e e s e t a r t

poached egg, arugula salad, parmesan, white balsamic vinaigrette...28

a v o c a d o t o a s t

whole grain toast, mashed avocado, heirloom tomato...24

in the end

t i d y e t o n m e s s (GF)
crisp meringue, greek yogurt mousse, seasonal compote...14

m a d e l e i n e s

v a n i l l a b r o w n b u t t e r a n d l e m o n p i s t a c h i o
salted caramel and anglaise sauces...16

c o c o n u t l i m e r i c e p u d d i n g b r u l e e
canaroli rice, passion fruit...14