



## a la carte dinner menu

served in both our ivy brasserie & cellar bar

### starters

italian bread selection, pesto, sun blushed tomato tapenade & olive oil for dipping

£2.70 per person

gravadlax of wild sea trout, radish & watercress salad

£6.95

calves liver & bacon salad

£6.75

sand hutton asparagus risotto

£6.50

rabbit & leek tart, mustard hollandaise

£5.25

oxtail broth, thyme dumplings

£5.60

tian of crab and gazpacho

£6.95

scallops provencal

£7.50

garlic mushrooms on toast

£4.50

### main courses

yorkshire ribeye steak, sauté potatoes, roasted shallots

£19.95

fillet of gurnard, samphire, shellfish bisque

£14.95

breast of corn fed chicken, warm spring vegetable salad

lemon & tarragon dressing

£14.50

pitivier of caramelised onion, goat's cheese & mushroom, tomato gravy

£13.50

hake fillet en papillote

£15.50

rump of north yorkshire spring lamb, savoy cabbage

£17.50

sweet potato tortilla, roasted red onion & tomato salsa

£13.50

fillet of wild sea bass, petits pois a la bonne femme

£16.50

## side orders

**£2.95**

skinny chips  
panache of vegetables  
tempura battered vegetables, aioli  
buttered jersey royals  
rocket, watercress, cucumber & mooli salad  
buttered spring greens

## desserts

strawberries and cream mille feuille  
**£5.50**  
apple tart tatin, liquorice ripple ice cream  
**£5.95**  
tonka bean sponge, sticky plum chutney  
**£5.50**  
chocolate & praline torte, hazelnut butter biscuit  
**£6.15**  
banana parfait, toffee sauce  
**£5.50**  
selection of english & continental cheeses, chutney  
**£7.75**

## coffee & chocolates

**£2.85**

...if you have any special dietary requirements or food allergies, please let us know...

**the ivy brasserie at the grange hotel is open**  
**6.00pm - 10.00pm Mon - Thu**  
**6.00pm - 10.30pm Fri & Sat**  
**12.00noon - 2.00pm Sun**

**call 01904 644744 to book, or just call in!**

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**6.00pm - 7.30pm**  
**Monday - Saturday**  
**eat three courses, pay for only two!**