

*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-

**Salad of Grilled Crevettes (GF)**  
*with a Sweet Chili Sauce*

**Goats Cheese and Redcurrant  
En Croûte (v)**  
*with Salad Leaves*

**Classic Smoked Mackerel Parfait**  
*smoked in-house and served with  
Lemon & Herb Croutons*

**Chorizo Croquettes**  
*finished with a Blue Cheese Sauce*

**Chefs own recipe Steak Tartare (GF)**  
*minced Fillet of Beef with  
Onions, Capers and Egg Yolk*

**Tempura Courgette Fritters (v)**  
*with Dill infused Greek Yogurt*

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

## -Complément-

### (Side Orders - £3.95 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'**

## **Roast Strips of Barbecue**

### **Pork Belly (GF)**

*with Sweet Potato Chips and a Tomato  
& Red Onion Salad*

## **Sizzling Sirloin Stir Fry Noodles**

*juicy Sirloin Steak with Crunchy Greens  
and Sticky Soy*

## **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*

## **Chef's Vegetable Casserole (v)**

*served with Wild Rice*

## **Whole Market Lobster**

*chargrilled Lobster with Garlic and served  
with a Chilli & Herb Spaghetti  
(£5.00 supplement)*

## **Homemade Brie & Vegetable Quiche**

*served with Sautéed Potatoes*

## **Baked Breast of Chicken**

*stuffed with Courgettes, Red Onion and  
Tomato and topped with Mozzarella Cheese.  
Served with a bed of Basmati Rice and a  
Melon & Cucumber Relish*

## **Slow Roast Romney Marsh**

### **Lamb Shank (GF)**

*with a whole grain Mustard Mash,  
Seasonal Vegetables and Rosemary Gravy*

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## **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 -

## **Napoleon Torte**

*layers of Cream & Pastry to a  
Traditional Recipe*

## **Sticky Toffee Pudding**

*complemented with lashings of Custard*

## **Strawberry Cheesecake**

## **Selection of Ice Cream (GF)**

*Please ask your server for  
todays selection*

## **Warm Homemade Chocolate Brownie**

*and 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)*

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## **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**