



THE GRAND



APERITIFS

The perfect start to a Italian experience

Strawberry Pinot Spritz

Pinot Grigio with strawberry puree, fresh lemon

£5.80

Peach Bellini

Peach pulp & prosecco

£5.50

Dry Martini

With Green Olive

£5.50

Memosa Bellini

Prosecco & orange juice

£5.50

Bloody merry

vodka, Tomato juice, worcestershire sauce, salt and pepper

£5.95



COOLERS (Non-alcoholic)

Fresh lemon

With Mint, Elderflower & raspberry

£4.20

Peach Ice Tea

With Elderflower & raspberry

£4.20

Cranberry

With mint & lime

£4.20



SAVORY APERITIF

Olives

Our mix of pitted green & purple olives in a garlic, red pepper & herb oil.

£3.20

Spicy Nuts

A roasted mix of cashews, almonds & chickpeas.

£2.90

Selection of Bread

Crostini & olive tapas & mini of Goat cheese

£3.95

STARTER

Seasonal Soup

£6.00

Bruschetta Halloumi

Cherry tomato & olive oil and basil

£5.50

Parma Ham with figs & Watermelon

£5.90

Classic Prawn & Crayfish cocktail

Cocktail & crayfish with baby gem, avocado, cherry tomatoes & Marie rose sauce

£6.40

Burrata

On bed of rocket, vine cherry tomato hint of mint & olive oil dressing

£5.90

Sliced Salt beef

Salt beef on a bed of rocket and vine tomato olive oil & Balsamic dressing

£5.95





SANDWICHES

Serviced with side Salad & Crisps

Salt Beef

On bagel or bloomer bread – pickle – mustard

£12.95

Roasted Vegetarian Tartine

With Goat's cheese, beetroot hummus, mixed salad & basil oil

£11.90

Cordon Bleu

Chicken stuffed with ham & cheese

£12.95

Grilled Halloumi

On Focaccia – crushed avocado, black olive, red pepper, tomato

£11.95

Smoked Salmon

On open bagel or Bloomer, Cream Cheese, dill, Capers & Cucumber

£11.90

Prawn & Grey fish Brioche Roll

With sliced of avocado, iceberg lettuce basil chill mayonnaise

£12.50

Lemon & Rosemary Chicken Sandwich

With herb mayonnaise & Lettuce, toasted white bloomer

£11.95



SALAD

Grilled chicken salad

Grilled Chicken with fregola, avocado & baby spinach olives, vine tomato, Coriander & lime dressing

£12.95

Tuna steak Salad Nicoise

Grilled Tuna fillet, fresh green beans, Mixed leaves salad, boiled egg, baby potatoes, olives, Cherry tomatoes & olive oil dressing

£13.50

Sliced of Salt beef

Rocket - figs – baby mozzarella – beetroot – balsamic dressing

£12.95

Feta cheese

Quinoa, Butternut Squash, Beetroot, mix leaves, Caper & virgate dressing

£11.90

Burrata

On bed of rocket - avocado – vine cherry tomato figs & olive oil dressing

£12.50

Duck Salad

Duck Breast with Caramelized Grapefruit & mixed leave salad

£13.50





ASSORTED CHARCUTERIE

Assorted Charcuterie

£13.50

Piccante salami, Parma ham, salt beef, Buffalo creamy mozzarella, bursting balsamic pearls, mixed olives, figs with crostini & breads

Add pot of cheese fondue

£9.90



PASTA

All pasta served with crostini bread

Penne Pomodoro

£12.95

With tomatoes sauce extra virgin olive oil vine tomato, creamy Mozzarella & basil

Pappardelle Chestnut wild Mushroom

£13.50

With a touch of cream & chestnut shaving

Pappardelle Butternut Squash

£13.90

Garlic – caper – parsley – olive oil & creamy Mozzarella

Pappardelle bolognas

£14.95

Amazing minced beef slow cooked, topped with Parmesan & Basil

Pappardelle Chestnut truffles

£14.50

With truffles oil – fennel – caper – extra virgin olive oil cream Mozzarella topping

Pappardelle Chestnut bacon

£14.95

With strip pancetta & cream sauce

Penne four cheeses

£13.95

Penne

£14.95

With chicken & creamy mushroom sauce

Squid Ink Tagliatelle king prawn

£15.65

With Garlic fish sauce

Squid Ink Tagliatelle

£17.50

With Lobster & fish sauce





FRESH HANDMADE TORTELLINI

Spinach & Ricotta

With butter & Parmesan shaving

£13.95



Beetroot & Goat cheese

Pesto & Basil oil sauce & pinuts

£14.25

Chorizo

Spicy tomato sauce & Basil

£14.50

Black truffles & Ricotta

Butter, sage & Parmesan shaving

£14.25



White Crab

Squid Ink Pasta with fish sauce

£14.95

MAINE COURSE

Chicken Kiev

Served Mashed potato & Boiled Broccoli

£14.95

Bangers and Mash

Mashed potato with caramelised apple, red onion & gravy Sauce

£14.95



Grilled salmon steak

*With tortellini filled with Spinach & Ricotta
lemon butter sauce & Parmesan shaving*

£16.25

Grilled tuna

*Served on bed of Pappardelle chestnut
fennel, caper, touch of truffle oil, Cherry tomatoes
& olive oil dressing*

£16.50





CHEESE FONDUE

Option 1 to serve 1 to 2 person : £12.95
Option 2 to serve 2 to 3 person : £15.95
Option 3 to serve 3 to 5 person : £19.95

*Served with crusty bread – crostini,
baby potatoes – celery
Sausage and Parma ham*

Vegetarian option

*Served with crusty bread – Crostini
baby potatoes – Celery – Broccoli - Sliced Pear*



CHOCOLATE FONDUE

Option 1 to serve 1 to 2 person : £12.50
Option 2 to serve 2 to 3 person : £15.50
Option 3 to serve 3 to 5 person : £19.50

*Served with – Strawberry – Banana,
vanilla sponge cake – Almond Biscotti
Marshmallow – Profiteroles*





CREAM TEA

Cream tea

£7.50

Freshly baked fruited scones, clotted cream & strawberry preserve include a choice of teas, infusions or coffees



AFTERNOON TEA

Afternoon tea for one £19.95 | for two £38.00

Savoury

*Chicken mayo brioche roll – beef roll with touch of mustard and pickle – marinated cucumber and dill sandwich finger
smoked salmon
with cream cheese and chives*

Sweet

*Warm fruited scone with clotted cream and strawberry preserve – lemon cheese cake – pistachio mousse – Macaroon filled cream and raspberry – éclair chocolate
Includes a choice of teas, infusions or coffees*



Selection of Belgian chocolate

4 pieces £3.50 | 6 pieces £4.95

Selection of Macarons

3 pieces £3.90 | 5 pieces £5.90





DESSERT SELECTION

Éclair (chocolate - pistachio – coffee) £4.95

Chocolate Mousse £5.85

Raspberry Mousse £5.90

Pistachio Mousse £5.95

Strawberry cheese cake £5.75

Black Forest Gateau £5.95

With Black Cherries

Strawberry vanilla cake £5.95

Honey Cake £5.95

Mille Feuille £5.95

With Strawberry & creme patisserie

Lemon & Meringue tart £4.95

Raspberry Tart £5.50

Hot Chocolate Fondue cake £6.50

Served with vanilla ice cream



Macarons £5.90

Filled with cream patisserie and raspberry

Macarons £5.90

Filled with pistachio cream & red current

Macarons £5.90

Filled with chocolate Ganache & Strawberry

Macarons £5.90

Filled with vanilla cream & berry



Sorbet £4.20

Lemon or Raspberry

Ice Cream £4.35

Chocolate – Pistachio – Vanilla





WHITE WINE

	Glass 175ml	Glass 250ml	Bottle 750ml
La Maglia Rosa Pinot Grigio (Italy) <i>A well-rounded wine with flavours of white fruits and delicate floral notes. Dry and crisp with an elegant, light body</i>	£4.95	£5.80	£17.00
Sereno Sauvignon Blanc (Chile) <i>A classic Chilean Sauvignon with tropical fruit, citrus flavours</i>	£4.95	£5.80	£17.00
La Serre Chardonnay (France - South of France) <i>This light and refreshing Chardonnay has aromas and flavours of lemons and crisp green apples.</i>	£5.50	£6.75	£19.95
Tuffolo Gavi DOCG <i>Delicate, fruity and lemony notes. Clean and fresh, lingering citrusy finish.</i>			£22.95
Chablis, Domaine Des Marronniers Bernard Legland 75cl <i>This brilliant medium-bodied Chablis has pure aromas and flavours of green apples, lemons and limes, with just a whisper of stony minerality.</i>			£35.00
Vivanco Rioja White <i>Really fresh and invigorating with intense and elegant aromas of green apple, citrus fruits, pineapple and some floral hints.</i>			£29.90

ROSE WINE

	Glass 175ml	Glass 250ml	Bottle 750ml
Lamberti, Pinot Grigio Blush <i>This wine is very easy-drinking with subtle red fruit flavours and a soft finish.</i>	£5.20	£6.65	£18.95
Califia Falls Zinfandel Rose <i>Strawberries, raspberries and sweet red cherry flavours blend together in this off dry rosé, finished off with palate cleansing acidity</i>	£4.95	£5.85	£18.00

BEERS

Peroni / Stella	£4.20
Guinness	£4.20
Aspall cyder	£4.35

RED WINE

	Glass 175ml	Glass 250ml	Bottle 750ml
Sereno Merlot <i>Intense aromas and fl avours of ripe plums, sweet spices, coffee and chocolate with delicate smoky notes.</i>	£4.95	£5.80	£17.00
Elitaio Montepulciano d'Abruzzo <i>Ripe red fruit, violet, with liquorice spicy notes, fruit and delicate flowery notes.</i>	£4.95	£5.80	£17.00
Argento Malbec <i>Juicy flavours of plum and blackberry with a touch of chocolate and vanilla from oak ageing lead into a long finish.</i>	£5.50	£6.75	£19.95
La Serre Cabernet Sauvignon <i>Fresh blackcurrants and blackberries are abundant in this smooth, easy-drinking wine.</i>	£5.50	£6.75	£19.95
Angelo Veglio Barolo <i>Full of soft ripe juicy sweet fruit and a big hit of ripe tannins offering refreshing acidity with classic aroma of dark wood.</i>			£35.00
Vivanco Rioja Crianza <i>Medium-bodied wine WITH aromas of violets, bright red fruit, vanilla and spice. A pleasant light toasty note lingers on the finish.</i>			£29.90

SPARKLING CHAMPAGNE & PROSECCO

	Glass 125ml	Bottle 750ml
Prosecco Grande Cuvee Extra Dry	£5.20	£21.95
Prosecco Cuvee Prestige Brut	£5.50	£24.95
Prosecco Rose - Belcanto Cuvee	£5.50	£24.95
Bellavista	£5.50	£24.95

CHAMPAGNE

	Glass 125ml	Bottle 750ml
Lamotte Brut (House Champagne)	£6.90	£35.95
Lamotte Brut Rose	£7.50	£39.95
Champagne Ruinart		£75.00
Ruinart Rose		£85.00



COCKTAIL

Long island	£7.20
<i>Vodka, Gin – cointreau, tequila, & coke</i>	
Old 75	£7.30
<i>Gin, lemon juice, brown sugar, house champagne</i>	
Mojito	£6.90
<i>White rum, with fresh mint & lime, sugar syrup, served with crushed ice</i>	
Americano	£7.30
<i>Red Martini - Campari – soda water & champagne</i>	
Strawberry Mojito	£6.90
<i>White rum, lime mint, strawberry & sugar syrup, crushed ice</i>	
Espresso Martini	£6.50
<i>A shake of vodka – Frangelico, Tia Maria, sugar syrup, shot of espresso</i>	
Margarita	£6.50
<i>A shake of cointreau, tequila, lemon & salt</i>	
Pina Colada	£6.50
<i>Bacardi, Malibu, pineapple juice, condness cream</i>	
Cosmopolitan	£6.95
<i>Vodka, Grand Marnier, fresh Lime & Cranberry juice</i>	
Bloody Merry	£5.95
<i>Vodka, tomato juice astro sauce salt & pepper</i>	
Tequila sunrise	£5.95
<i>Tequila – orange, Grandine</i>	



EASY DRINK COOCTIAL

Aperol spritz	£5.80
<i>Aperol – procescco – soda water & orange</i>	
Dry Martini	£5.50
<i>with green olive</i>	
Mimosa bellini	£5.50
<i>Prosecco & orange juice</i>	
Gin & tonic	£5.50
Peach Bellini	£5.50
<i>Peach pulp & prosecco</i>	
French Martini	£6.50
<i>Cahambord, champane, raspberry</i>	



SPIRITS & COGNAC

Spirits & cognac	£3.95
<i>Pimms – amarto – sambuca – apoel – remy martini cognac – jack danile – john waker black label – white martini – red martini – Bacardi – white rum – dark rum – vodka – Malibu – tequila – kahlua – cointreau – gin – baileys – limoncello</i>	

NON-ALCOHOLIC COCKTAILS

Virgin Mojito	£4.80
<i>Fresh mint, sugar, lime served over crushed ice & soda water</i>	
Virgin Mary	£4.20
<i>Tomato juice, celery, salt, Worcestershire sauce, peppers,</i>	
Virgin Bellinis	£4.90
<i>(Strawberry or peach)</i>	
Virgin Campari-politan	£4.90
<i>(Cranberry, lime & mint)</i>	





TEA

Pot of Tea £3.95

*English Breakfast | Organic Earl Grey
Camomile Citrus | Bombay Chai | Green Tea Tropical
Marrakesh Mint | Mountain Spring Jasmine*

HOT DRINKS

Pot of Black coffee £3.95

Cappuccino £3.95

Latte £3.95

Espresso £2.90

Macchiato £2.95

Mocha £4.20

Hot chocolate £4.25

liqueur latte £5.95

choice of Remy Martin, VSOP, Baileys, Tia Maria, Scotch Whiskey

Irish Coffee £5.95

SOFT DRINKS

Coca-cola, Diet Coke £3.60

Sprite – Fanta £3.60

Still water – sprinkling water

Small Bottle £3.60 | Large Bottle £5.90

Tonic water £3.60

Soda water £3.60

JUICES

Freshly squeezed Orange £4.20

Apple £3.95

Fresh lemon & Mint £3.95

Cranberry £4.35

GREEN JUICE

Avocado, celery, spinach, apple, Parsley £4.95

Beetroot, carrot, apple Juice £4.95

Mixed Berry, smoothie £4.95

COOLERS

Homemade Lemonade with Mint Elderflower & raspberry £4.20

Peach Ice Tea with Elderflower & raspberry £4.20

Virgin Mary, Spice mix, tomato Juice £4.20

Tomato juice, celery, salt, Worcestershire sauce, peppers,

Rose Lemonade (Fentimans) £3.95

Ice coffee, £3.95

With choice of flavor of hazelnut – vanilla – Carmel





THE GRAND

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