



**THE GRANGE**  
PUB · DINING ROOM · EVENTS  
EALING

**Food & Drinks**

# Spring & Summer Private Dining Set Menu

3-course £60

2-course £50

## Starters

Beef carpaccio, rocket, parmesan,  
caperberries

South coast scallops, lobster bisque,  
chargrilled baby chorizo, sweet pickled  
cucumber

Burrata, heritage tomatoes,  
croutes, vinaigrette

Fresh pea & watercress soup, sourdough  
(vg)

## Mains

Shropshire chicken supreme, pickled root veg,  
fondant potato, creamy mushroom sauce

Pan fried halibut, crushed new potatoes,  
spring greens, Nutbourne tomato salsa

Confit duck, braised leeks, fondant potato  
& red wine jus

Saffron roasted smoked tofu, warm chickpea,  
fennel, red pepper & shallot salad & white  
wine salsa (vg)

## Puddings

Champagne & raspberry posset

Eton mess

Bramley apple tart tatin, custard

Cashel blue, Pitchfork cheddar, chilli  
chutney, seeded crackers

*This menu is available from April to September*

# Autumn & Winter Private Dining Set Menu

3-course £60

2-course £50

## Starters

Fillet steak tartare, Worcestershire sauce, egg yolk, crispy anchoives, sourdough

Octopus carpaccio, white wine wilted sea beets, fennel pickled radish, lemon & dill aioli

Waldorf salad, pear, black grape, walnuts, Isle of Wight blue cheese (v)

Butternut squash & sage soup, sage crisps, sourdough (vg)

## Main

Honey & thyme glazed pork chop, bubble & squeak, tenderstem borccoli, heritage carrots, orange jus

Slow braised beef and Guinness pie, braised hispi cabbage, red wine jus

Pan fried halibut, Cavalo Colcanon mash & crushed peas, mint dressing

Heritage squash & mushroom wellington, cavolo nero, vegan gravy (vg)

## Puddings

Chocolate brownie, Baileys chocolate sauce, vanilla ice cream

Sticky toffee pudding, toffee sauce, honeycomb ice cream

Apricot bread & butter pudding, clotted cream

Isle of Wight blue cheese, Pitchfork cheddar, chilli chutney, seeded crackers

*This menu is available from October to March*