



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 broccoli, heritage carrots, orange jus

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

Pan fried halibut, Cavalo Colcannon 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