

Restaurant Menu

We hope you enjoy your dining experience at the Grange; we would like to introduce our new concept of dining experience for both our Indian & Continental Menus...



Black Rock Grill

The Black Rock Grill is a unique, delicious, healthy interactive dining experience that allows your meal to be presented cooking on the volcanic rocks on your table.

You can enjoy a meal freshly prepared and cook it to your personal taste whether it's rare, medium or well done.

The Black Rock Grill method of dining uses super-heated rock that sears in all the natural juices, flavours and nutrients. All our produce is trimmed of fat and no oils are used in the cooking process. This guarantees a taste that is unique to Black Rock Grill dining.

Continental Cuisine

Starters

Home Made Soup of the Day with crusty Roll (v).....	£4.75
Melted Halloumi set on a Portobello Mushroom with Tomato Tapenade (v) ..	£4.95
Vegetable Spring Rolls with Petit Salad & Sweet Chilli Dip (v)	£4.75
Baked Camembert with Mixed Fruit Chutney with Toasted Bread (v)	£5.25
Vegetable Samosa with Sweet Chilli Dip & Petit Salad (v).....	£4.75
Fish Cake served with Parsley & Lemon Mayonnaise	£5.75
Classic Prawn Cocktail with Brown Bread & Butter	£5.75
Thai Style Mussels with Crusty Bread.....	£6.50
Oak Smoked Salmon Parcel served with Rockette Bouche & Lemon Oil.£6.50	
Chicken Liver Pate with Melba toast with Seasonal Fruit Chutney	£5.75
Lamb or Chicken Samosa with Sweet Chilli Dip & Petit Salad	£4.95

Mains

Mushroom Risotto with Rockette Bouche (v)	£9.25
<i>Parmesan Cheese on request</i>	
Mediterranean Vegetable Penne Pasta with Rockette Bouche (v)	£9.45
Chilli Prawn Penne Pasta	£11.95
Pan Fried Crispy Salmon & Sea Bass with Citrus Butter	£11.95
<i>Served with a dressed Salad and a choice of Chips, Potato Wedges, New Potatoes, Mashed Potato, Jacket Potatoes, Steamed Rice</i>	
Fish n Chips served with Peas	£9.95
Sizzling Fajitas served with Guacamole, Sour Cream, Salsa, Cheddar Cheese & Chips	
Vegetable	£8.95
Chicken	£11.95
Steak	£13.95
Chicken Served with Mushroom & Tarragon sauce	£10.95
<i>Served with Seasonal Vegetables and a choice of Chips, Potato Wedges, New Potatoes, Mashed Potato, Jacket Potatoes, Steamed Rice</i>	
Slow Cooked BBQ Chunky Ribs & Chips	£9.95
Cheese Burger & Chips	£8.95
Slow Roasted Rack of Lamb served with Rosemary & Garlic Jus.....	£14.95
<i>Served with a Seasonal Vegetables and a choice of Chips, Potato Wedges, New Potatoes, Mashed Potato, Jacket Potatoes, Steamed Rice</i>	
<i>Please allow 20 minute cooking time</i>	

Some dishes may contain whole nuts &/or traces of nuts.

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Please ensure that poultry is cooked right through. We want you to enjoy the meal so PLEASE DO NOT TOUCH THE ROCK, ITS EXTREMELY HOT! If you need further assistance please do not hesitate to ask a member of staff. This style of cooking is not suitable for children.

The below dishes are also available direct from the Chefs Grill.

8oz Rump	£15.95
8oz Ribeye.....	£17.95
Lamb Steak.....	£14.95
Duck Breast	£16.95
Gammon & Pineapple	£12.95
Cajun Spiced Chicken Breast.....	£12.95
Tuna Teriyaki	£14.95
Vegetable Kebabs.....	£10.95

Please choose one accompaniment per column below...

Salad	Chips
Baked Beans	Potato Wedges
Coleslaw	New Potatoes
Onion Rings	Mashed Potato
Large Flat Mushroom	Jacket Potatoes
Seasonal Vegetables	Steamed Rice

Add Sauce for 99p – Blue Cheese, Peppercorn, Jack Daniels, BBQ

Indian Cuisine

Pre-Appetiser

Fried popadums (2 pieces)	£1.50
Roasted popadums (2 pieces).....	£1.50
Fried masala popadums (2 pieces)	£2.50
Roasted masala popadums (2 pieces).....	£2.50
Peanut mix.....	£3.50

Appetiser - Vegetarian

Chilli Paneer 	£5.99
Cottage Cheese stir fried with Onions, Mixed Peppers & Green Chillies in a Soya Sauce	
Chilli Mushrooms  or 	£5.49
Mushrooms stir fried with Onions, Mixed Peppers & Green Chillies in a Soya Sauce	
Rajasthani Bhindi	£5.49
Okra deep fried with Chickpea Flour & seasoned with Chilli Powder & Chaat Masala	
Potato & Chilli Bhajia or Onion Bhajia	£5.45
Potatoes and Chillies, deep fried with Gram Flour Batter	
Kesri Paneer Tikka	£5.45
Cottage Cheese, Capsicums, & Onions marinated in Tandoori Sauce, cooked in tandoor	
Garlic Mushrooms 	£5.45
Mushrooms cooked with chopped Garlic, Chillies, marinated in Yoghurt & made in tandoor	
Baingan Stir Fry	£5.99
Deep Fried Aubergine with Mixed Peppers & Chillies in Soya Sauce Chinese style	
Corn Tikki	£4.95
Minced Potato & Sweetcorn Cutlets deep fried	
Kali Miri Paneer Crunchy 	£5.95
Pieces of Paneer seasoned with Black Pepper & wrapped in a Pastry.....	
Vegetable Manchurian  or 	£5.99
Mixed Vegetable cooked with Green Chillies, Ginger, Garlic & Spring Onion in Chinese Sauce	
Aloo Bhurman 	£5.95
Potato stuffed with Mixed Vegetables, Khoya, Cashew Nuts, Green Chillies, Coriander & cooked in the tandoor	
Mogo Balls	£5.45
Fried Mogo Balls cooked with Onions, Mixed Peppers & Chillies Indian Style	
Chilli Mogo  or 	£5.45
Fried Mogo cooked with Mixed Peppers & Chillies in a Soya Sauce Chinese style	
Masala Mogo  or 	£5.45
Fried Mogo cooked with Onions, Mixed Peppers & Chillies Indian Style	
Plain Mogo	£4.50
Fried Plain Mogo	

Some dishes may contain whole nuts &/or traces of nuts.

Appetiser – Non-Vegetarian

Murgh Malai Tikka	£6.49
Chicken Marinated in Cashew Nut & Yogurt Paste, cooked in the tandoor	
Adraki Chicken Tikka 🌶️	£5.95
Chicken marinated in Ginger & Chilli Paste, cooked in the tandoor	
Jeera Chicken (Boneless) 🌶️	£6.45
Tender pieces of Chicken marinated in Garlic Ginger Paste and Cumin Seeds cooked in tandoor	
Chicken Tikka 🌶️	£6.45
Boneless pieces of Chicken mixed with Chopped Ginger, Garlic, Chilli marinated with spices & cooked in the tandoor	
Murgh Green Tikka 🌶️	£6.49
Tender pieces of Chicken marinated in Mint, Coriander & a Chilli Garlic Paste	
Chicken Sheekh Kebab 🌶️	£5.99
Minced Chicken delicately spiced, skewered and cooked in the tandoor	
Tandoori Wings 🌶️	£5.99
Chicken Wings marinated in Tandoori Sauce, cooked in the tandoor	
Chicken Ka Goola 🌶️🌶️ or 🌶️🌶️🌶️	£6.49
Tender pieces of Chicken Balls cooked with Onions & Mixed Peppers marinated in a Chilli Garlic Sauce	
Chicken Garlic Tikka 🌶️ or 🌶️🌶️	£6.45
Boneless pieces of Chicken marinated in Chopped Garlic, Yogurt & Spices, cooked in the tandoor	
Jeera Chicken Wings 🌶️ or 🌶️🌶️	£6.49
Chicken Wings cooked with Cumin Seeds, Butter, Chilli, Garlic, Ginger, Coriander & Mint.....	
Chilli Chicken 🌶️ or 🌶️🌶️	£5.75
Chicken cooked with Green Peppers, Onion, Garlic, Ginger, Green Chillies & Spring Onion	
Chicken Manchurian 🌶️ or 🌶️🌶️	£5.95
Chicken cooked with Green Chillies, Fresh Coriander, Onions, Ginger & Garlic	
Tandoori Chicken 🌶️🌶️	
Chicken marinated overnight cooked in the tandoor	
Half	£4.99
Whole	£7.95
Lamb Chops 🌶️ or 🌶️🌶️	£7.99
Tender Lamb Chops prepared in Ginger, Chilli & Yoghurt cooked in the tandoor	
Lamb Tikka 🌶️ or 🌶️🌶️	£6.99
Succulent pieces of Lamb cooked with Onions & Mixed Peppers marinated in a Chilli Garlic Sauce	
Lamb Ka Goola 🌶️🌶️	£6.49
Minced Lamb Balls cooked with Onions & Mixed Peppers marinated in a Chilli Garlic Sauce	
Sheekh Kebab 🌶️	£5.99
Minced Lamb delicately spiced, skewered & cooked in the tandoor	

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Appetiser - Seafood

King Prawns Chilli 🌶️🌶️	£13.95
King Prawns marinated Chinese Style	
Tandoori Prawns 🌶️	£11.99
Prawns marinated in a Tandoori Paste cooked in the tandoor	
Kali Mirch Fish 🌶️🌶️	£8.50
Tilapia marinated in Butter & Pepper, cooked in the tandoor	
Hariyali Fish Tikka	£7.99
Chunks of Tilapia Fish delicately marinated in authentic herbs & spices & cooked in the tandoor.....	
Kesri Fish Tikka 🌶️	£7.95
Chunks of Tilapia Fish marinated in Yellow Tandoori Paste cooked in the tandoor	
Tandoori Fish Tikka 🌶️🌶️ or 🌶️🌶️🌶️	£7.95
Chunks of Tilapia Fish marinated in Tandoori Paste cooked in the tandoor	

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Main Course – Vegetarian

Paneer Masala	£6.75
Pieces of Cottage Cheese with a Onion Sauce	
Paneer Tikka Masala 🌶️.....	£6.75
Cottage Cheese with Mixed Peppers & Onions cooked in an Indian Sauce in the tandoor	
Baingan Bhurtha 🌶️ or 🌶️🌶️.....	£6.75
Aubergine delicately blended with Chopped Ginger, Garlic & Chillies in a Spicy Tomato Sauce	
Methi Corn Masala	£6.45
Sweetcorn & fresh Fenugreek cooked in a creamy sauce	
Methi Corn Rajma 🌶️.....	£6.75
Red Kidney Beans, Sweetcorn & fresh Fenugreek cooked in a Creamy Sauce	
Bombay Aloo	£6.45
Potatoes cooked in our Chef's Special Sauce	
Vegetable Makhani 🌶️.....	£6.25
Mixed Vegetables cooked in a Cashew Nut & creamy Tomato Sauce	
Paneer Makhani	£6.99
Cottage Cheese cooked in a Cashew Nut & Creamy Tomato Sauce	
Palak Paneer	£6.99
Cottage Cheese cooked with fresh Spinach in Creamy Gravy	
Bhindi Masala 🌶️.....	£6.45
Lady Finger cooked with Onions & Tomatoes	
Pindi Chole 🌶️ or 🌶️🌶️.....	£6.45
Chickpeas cooked in an Onion & Tomato Sauce	
Jeera Aloo	£5.45
Potatoes cooked with Coriander, & Roasted Cumin	
Kala Channa Aloo 🌶️ or 🌶️🌶️.....	£5.95
Black Chickpeas with Potatoes cooked in a Thick Gravy Sauce	
Karahi Paneer 🌶️ or 🌶️🌶️.....	£6.50
Cottage Cheese and colourful Bell Peppers sautéed in Spicy Gravy	
Cashew Nut & Sweetcorn Masala	£7.45
Cashew Nut & Sweetcorn cooked with Onion in a rich creamy Tomato Sauce	
Aloo Palak 🌶️ or 🌶️🌶️.....	£6.99
Spiced Potatoes cooked with fresh Spinach in Creamy Gravy	
Mixed Veg Haryali 🌶️.....	£6.15
Mixed Vegetables cooked with Paneer, Spinach, Cream, Onions, Garlic, Ginger & Green Chillies	
Vegetable Manchurian Saucey 🌶️🌶️ or 🌶️🌶️🌶️.....	£6.15
Mixed Vegetables cooked with Green Chillies, Ginger, Garlic & Spring Onion in Chinese Sauce	

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Main Course – Chicken

Chicken Manchurian Saucy 🌶️🌶️ or 🌶️🌶️🌶️	£6.95
Chicken cooked with Green Chillies, Onions, Ginger & Garlic in a Chinese Style Sauce	
Butter Chicken	£6.75
Mildly Spiced Chicken roasted in the tandoor, served in a Creamy Tomato, Cashew Nut & Butter Sauce	
Murgh Methi 🌶️ or 🌶️🌶️	£6.95
Succulent pieces of Chicken cooked in Fenugreek, freshly ground Garlic, & Chilli	
Murgh Palak 🌶️ or 🌶️🌶️	£7.95
Tender pieces of Chicken cooked in a Creamy Sauce with Spinach, Garlic, Ginger & Green Chillies	
Chicken Korma	£6.99
Boneless Chicken cooked in a Creamy Cashew Nut Sauce	
Chicken Keema 🌶️ or 🌶️🌶️	£7.95
Minced Chicken cooked in a unique combination of Grange Spices	
Chicken Keema With Peas 🌶️ or 🌶️🌶️	£7.95
Minced Chicken cooked in a unique combination of Grange Spices & Peas	
Chicken Tikka Masala 🌶️	£6.95
Boneless pieces of Tandoori Chicken cooked in medium spicy sauce with Cashew Nuts	
Chicken Masala 🌶️🌶️🌶️	£6.95
Chicken pieces cooked in Mint, Garlic, Ginger & Spices in a sauce	
Chicken Rara 🌶️ or 🌶️🌶️	£7.50
Tender Pieces of Chicken cooked in Minced Chicken Sauce	
Chicken Jalfrezi 🌶️🌶️	£6.75
Boneless Chicken cooked with Sliced Onions & Peppers	
Shezwan Chicken 🌶️🌶️	£6.49
Boneless Chicken deep fried with Shezwan Sauce Chinese Style	
Chicken Amchuri 🌶️🌶️	£6.45
Cube of Chicken cooked in Garlic, Ginger, Mango Powder in Yellow Sauce	

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Main Course - Lamb

Lamb Palak 	£7.95
Tender pieces of Lamb cooked in Spiced Spinach, garnished with Coriander	
Lamb Roganjosh  or 	£7.75
Tender pieces of Lamb cooked with the Chef's Special Sauce	
Goan Lamb Curry  or 	£7.75
Boneless Lamb cooked with Chopped Onions & Chef's Special Sauce with a Coconut twist	
Lamb Korma	£7.50
Boneless Lamb cooked in a creamy Cashew Nut Sauce	
Lamb Jalfrezi  or 	£7.25
Boneless Lamb cooked with Sliced Onions & Peppers	
Lamb Rara  or 	£8.95
Tender pieces of Lamb & Mince cooked in our Chef's Special Sauce	
Kima Masala 	£7.50
Minced Meat, cooked in Spicy Masala	
Kima Peas Masala 	£7.95
Minced Lamb cooked in a unique combination of Grange Spices & Peas	
Lamb Methi 	£7.95
Lamb pieces cooked in fresh Chopped Ginger & Masala Sauce	
Lamb Bhuna  or 	£7.80
Boneless Lamb cooked with Chopped Onions & Chef's Special Masala	
Lamb Dopiaza 	£7.75
Lamb pieces cooked in fresh Diced Onions, Ginger & Masala Sauce	
Lamb on Bone  or 	£8.50
Lamb on bone cooked in garlic, ginger, green chillies in traditional Indian masala	

Main Course - Seafood

Goan Macchi Curry 	£9.95
Tilapia cooked with Coconut Milk and Powder	
Fish Jalfrezi 	£9.95
Tilapia cooked with Sliced Onions & Mixed Peppers	
Prawns Lavadra  or 	£12.45
Prawns cooked in Chopped Tomato, Ginger, Garlic & Chilli Sauce	
Prawns Masala  or 	£12.45
Prawns cooked in Chopped Tomato, Ginger, Garlic & Chilli Sauce	
Chef's Special Prawns 	£13.65
Prawns cooked in our Chef's Special Marinade & Sauce	
Shezwan Prawns 	£11.99
Prawns deep fried with Shezwan Sauce Chinese Style	

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Main Course – Lentils

Tarka Daal 	£5.45
Three types of Lentils with Tarka of Garlic	
Daal Butter Fry	£5.25
Lentil cooked in Butter & Spices	
Daal Palak	£5.45
Lentil cooked in Spinach	
Daal Haydrabadi	£5.45
Lentils cooked with Spices	
Daal Makhani	£5.95
Black Lentils with Red Kidney Beans cooked with Ginger, Garlic, Chilli, & Butter	
Panchrangi Daal	£5.95
Five different types of Lentils cooked in a Traditional Sauce	

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Accompaniments - Rice

Steamed Rice	£2.50	Egg Fried Rice	£3.75
Jeera Fried Rice	£3.25	Vegetable Fried Rice	£4.25
Pilao Rice	£3.25	Vegetable Biryani	£7.25
Pilou Peas Rice	£3.75	Chicken Biryani	£8.50
Mushroom Rice	£3.75	Lamb Biryani	£8.95

Accompaniments - Breads & Salads

Roti (Plain Or Butter)	£1.50
Paratha	£2.75
Naan (Plain Or Butter)	£1.95
Naan (Chilli Or Garlic)	£2.45
Chilli & Garlic Naan	£2.75
Cheese Naan	£2.75
Baby Naan	£1.00
Peshawari Naan	£3.50
Mixed Raita	£1.50
Plain Yogurt	£1.00
Fresh Salad	£2.95
Chopped Salad	£2.75
Onion & Chillies	£1.75
Fried Chillies	£1.50
Green Chillies	£1.00

Accompaniments - Noodles

Vegetable Hakka Noodles	£8.50
Chicken Hakka Noodles	£8.95

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Desserts & Cake Trolley

Cake Trolley	£3.45-3.95
Home Made Chocolate Brownie with Warm Chocolate Sauce	£3.95
Crème Brulee of the Day	£3.95
Hot Apple Crumble with Custard	£3.95
Sticky Toffee Pudding with Ice Cream	£3.95
Ice Cream (3 scoop)	£3.45
(Vanilla, Chocolate, Strawberry, Raspberry Ripple, Mint Choc Chip, Pistachio) .	
Sorbet (3 scoop)	£3.45
(Mango, Orange, Lemon, Passion fruit, Raspberry)	
English Cheese	£6.45

After Dinner Drinks

Americano	£1.95
Espresso	£1.95
Cappuccino	£2.49
Latte	£2.49
Flavoured Latte (Vanilla, Caramel, Hazelnut, Almond, Irish Cream)	£2.69
Mocha	£2.49
Double Espresso	£2.49
Hot Chocolate	£2.49
Tea (Peppermint, Lemon, Green, Camomile, Earl Grey)	£1.95
Godfather (Disaronno, Famous Grouse Served with a twist of Orange) .	£5.49
Espresso Martini	£6.50
(Espresso, Crème de Cacao shaken with your choice of Baileys, Jameson or Vodka)	
Liqueur Coffee (Tia Maria, Baileys, Cointreau or Jameson).....	£4.95

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