

# THE GRAND

## NIBBLES

Padron Peppers | £4.95 VG  
Maldon Salt

Chicken Satay | £6.5  
Pickled Carrot, Peanut Sauce

Sticky Sausage | £5.5  
Honey, Mustard

Whipped Goats Cheese | £6.5 V  
Hot Honey Seeded Bread

Houmous | £5 VG  
Flatbread, Dukkah

Olives | £5 VG  
Lemon, Chilli, Garlic

## STARTERS

Pan Fried Asparagus | £9.95 VG  
White Garlic & White Bean Houmous, Hazelnut Pesto

Crab Roulade | £11.5  
Compressed Watermelon, Apple Gel

Confit Chicken Terrine | £8.5  
Pickled Baby Carrot, Celeriac Slaw, Focaccia

Sardines on Toast | £11.5  
Concasse, Sourdough

Smoked Salmon Plate | £7.95  
Rye Bread, Capers, Pickled Shallots, Horseradish

Bruschetta | £8 V/VG  
Red Onion, Tomato, Garlic

Chicken Liver Parfait | £6.95  
Plum & Orange Chutney, Toasted Brioche

Scallops | £16.95  
Beetroot Textures, Charred Chickory, Black Pudding

Watercress Potato & Pea Soup | £6.95  
V/VG  
Creme Fraiche

## LIGHT BITES Served Until 3pm

French Toast | £12.5  
Brioche soaked in Vanilla Custard, Berry Compote, Greek Yogurt, Maple Drizzle

Club Sandwich | £14.5  
Toasted Bloomer, Chicken, Bacon, Egg, Tomato, Lettuce, Mayonnaise, Cucumber, Salad, Fries

The Grand Breakfast | £15.5  
Smoked Streaky Bacon, Olde English Sausage, Hashbrown, fried or poached Egg, Sourdough Toast, Lancashire Butter, Chipotle Beans

Steak Sandwich | £15.5  
Bavette Steak (mr), Toasted Ciabatta, Onion Chutney, Salad, Fries

Steak & Blackstick Blue Salad | £14.95  
Bavette (mr), Dressed Salad, Blackstick Blue Cheese, Walnuts

Steak & Eggs | £15.5  
Bavette Steak (mr), Fried Eggs, Harissa Oil, Chimichurri

## MAINS

Rump Spring Lamb | £19.95  
Gribiche, Spring Greens, Pan Jus, Fondant Potato

Charred Lamb Chops | £18.95  
Pea & Mint Fricasse, Buttered Jersey Royals

Cod Loin | £18.95  
Avocado Mousse, Chorizo, Squid Tapenade, Rosti Potato

Garlic Chicken | £15.95  
Watercress, Parmentier Potatoes, Panko, Pea Puree

Bacon Chop | £14.95  
Bubble & Squeak Mash, Poached Egg

Crab Capelini | £18.95  
Lemon & Chilli Oil, Tomatoes

Veal Milanaise | £28  
Breaded, Fried Egg, Baby Caesar Salad

Spinach & Ricotta Ravioli | £15.5 V  
Wild Mushroom, white wine cream sauce

Fillet Seabass | £18.95  
Grilled Baby Leek, Confit Baby Tomatoes, Sauce Vierge, Straw Potato

Beef Burger | £16.5  
Tomato Relish, Smoked Cheddar, Fries, Bloody Mary Ketchup

Lobster Tail | £32.5  
Lemon Butter, Rocket & Parmesan Salad, Buttered Jersey Royals

Vegetable Burger | £15.5 VG  
Gem Lettuce, Tomato Relish, Vegan Smoked Cheese, Fries, Bloody Mary Ketchup

## GRILL

Our grill showcases exceptional 28-day dry-aged English Beef, carefully selected for it's quality and depth of flavour. Expertly grilled over high heat to seal in it's natural juices, each cut delivers a beautifully caramelised crust and a succulent melt in the mouth center.

8oz Fillet | £43.5  
10oz Ribeye | £38  
8oz Bavette | £18.95  
Cauliflower Steak | £16.50 VG

All Served With Slow  
Roasted Plum Tomato,  
Baked Mushroom, Handcut  
Chips

Peppercorn | £2.95  
Red Wine Jus | £2.95  
Whole Grain Cream | £2.95  
Diane | £2.95

## DESSERTS

Strawberry Eton Mess | £8.5 V  
Textures of Strawberry, Meringue, Vanilla Ice Cream

Citrus Posset | £7.5 V  
Citrus Fruit, Set Cream, Shortbread

Panacotta | £7.5 V  
Lemongrass & Coconut, Mango Compote

Warm Chocolate & Pistachio Brownie | £8.5 V  
Vanilla Ice Cream

Traditional Sticky Toffee Pudding | £8.5 V  
Toffee Sauce, Honeycomb Ice Cream

Fruit Sorbet | £6.5 VG  
Fresh Berries, Mint Sugar

## SIDES

Fries | £5.5 VG  
Handcut Chips | £4.5 VG  
Red Onion & Tomato Salad | £4.95 VG  
Buttered Jersey Royals | £4.95 V  
Potato Rosti | £4.95 V

Spring Greens | £4.95 VG  
Parmentier Potatoes, Parmesan | £4.95 V  
Pea & Mint Fricassee | £4.95 V  
Poached Egg | £1.50  
Fried Egg | £1.50

### ALLERGENS

Scan the QR code to find out more  
about allergen information



Part of the Mikhail Group. A discretionary 10% service charge will be added to your bill. All weights stated are prior to cooking.  
Allergen information is available on request, please let your server know if you have any allergies or dietary requirements.



# GRAND

— ≡ — BRASSERIE ≡ —



#### SCAN OUR QR CODE

For the party of a lifetime, celebrate at The Grand, Southport. Known for our attention to detail and innovative ideas, we are entrusted with some of Southport's greatest celebrations.

"Your Presence, Beautifully Noted - Scan to Check In"

01704 334533  
thegrand.co.uk  
reservations@thegrand.co.uk



# KIDS MENU

**Margarita Pizza**  
Tomato, Mozzarella  
£8.5

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**Breaded Chicken Tenders**  
Fries, Garden Peas  
£8

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**Cheeseburger**  
Soft Bun, Lettuce, Fries  
£8.5

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**Penne Pasta**  
Tomato Sauce, Parmesan  
£7.5

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**Sunday Roast**  
Roast Beef or Chicken, Roast Potatoes, Honey Roast Carrots,  
Yorkshire Pudding, Gravy  
£9.5



— || THE || —  
**GRAND**  
KIDS MENU

# AFTERNOON TEA

£25PP

PROSECCO UPGRADE £5.50PP

CHAMPAGNE UPGRADE £7.50PP

## Savory

Traditional Sausage Roll  
Demi-Tasse of Soup

Cucumber & Cream Cheese on White  
Smoked Salmon & Horseradish on Brown  
Egg & Cress on Brown  
Glazed Ham & Wholegrain Mustard on White

## Fruit Scone

Cornish Cream, Strawberry Preserve

## Dessert Selection

Macaron  
Chocolate Brownie  
Strawberry & White Chocolate Ganache  
Fruit Loaf

## Julius Meinl

Viennese blended coffee

Yorkshire Tea  
English Breakfast Tea  
Earl Grey





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**GRAND**  
AFTERNOON TEA



# SUNDAY LUNCH

Sunday Lunch Platter for 2 to Share £20 per  
guest

A traditional Sunday Roast served with your  
choice of Roast Beef (served pink), Roast  
Chicken or Seasonal Nut Roast.

Served with Yorkshire puddings, roasted  
potatoes, carrots in honey & butter, cabbage,  
peas & bacon fricassee, cauliflower cheese,  
Parmesan crumb



— || THE || —  
**GRAND**  
SUNDAY LUNCH



GRAND

SOUTHPORT

*Drinks*

# M nibbles

Padron Peppers | £4.95 VG

Maldon Salt

Chicken Satay | £6.5

Pickled Carrot, Peanut Sauce

Sticky Sausage | £5.5

Honey, Mustard

Whipped Goats Cheese | £6.5 V

Hot Honey Seeded Bread

Houmous | £5 VG

Flatbread, Dukkah

Olives | £5 VG

Lemon, Chilli, Garlic

The background is a detailed botanical illustration on a light peach background. It features various green leaves, some with white spots, and several goldfish in shades of orange and red. There are also small white flowers and a dragonfly at the top. The central text is enclosed in a thin gold rectangular border.

# *Cocktails*

## VELVET MANGO



Mango Tequila  
Double Cream  
Pineapple Juice  
Mango Syrup

£11



# STRAWBERRY LASSI PUNCH



Vanilla Vodka  
Amaretto  
Apple Juice  
Strawberry  
Lemon

£11

## SOUR CHERRY BAKEWELL



Sour Cherry Jam  
Amaretto  
Cranberry Juice  
Double Cream Layer

£13



# CUCUMBER PEACH SPRITZ



Cucumber infused Morgan's Rum  
Peach Schnapps  
Prosecco

£11



## COCO ROYALE



White Rum  
coconut cream  
champagne  
sugar syrup

£12



## ELDERFLOWER & STRAWBERRY BRAMBLE



Gordon's Gin  
Elderflower cordial  
Strawberries  
Lemon Juice

£11



## BLACK 'N' SOUR



Blackberry Infused Liverpool Gin  
Clarified Lime  
Chambord Foam

£11



## MAPLE BACON OLD FASHIONED



Bacon cured Woodford Reserve  
Maple Syrup  
Angostura bitters  
Orange bitters

£13



## ORO DE SELVA



Peanut Butter Infused Mezcal  
Old J Spiced Rum  
Banane Du Brésil

£13



## SAND DUNES



Drambuie  
Benedictine  
sliced orange  
orange bitters  
Angostura bitters

£13



*Each of our signature  
cocktails is created in-house  
with care and imagination.  
Savor something truly special,  
or let us prepare any timeless  
favourite you wish.*



# *Mocktails*



## PARMA VIOLET



Everleaf Forest  
Violet  
Lemon  
Egg White

£8



## TWISTED GINGER



Whitney Neill Rhubarb & Ginger 0%

Gordon's Pink 0%

Everleaf Mountain

Lemon

Strawberry

Ginger Beer

£8



## PASSIONFRUIT & VANILLA MOJITO



Captain Morgan's Spice Rum 0%  
Everleaf Marine  
Passionfruit  
Vanilla  
Lime  
Mint  
£8



## BANOFFEE DAIQUIRI



Captain Morgan's Spice Rum 0%  
Everleaf Forest  
Banana  
Pineapple  
Caramel

£8

The background of the page is a detailed botanical and zoological illustration. It features various green leaves, some with white spots, and several small white flowers. There are also three orange and yellow fish, a green dragonfly, and a green moth. The entire scene is set against a light beige background.

*Draught  
&  
Bottles*

## DRAUGHT BEER & CIDER

|                           |      |
|---------------------------|------|
| Estrella 4.6 %            | 6.25 |
| Madri 4.6 %               | 6.5  |
| Pravha 4 %                | 5.2  |
| Alpacalypse IPA 4.3 %     | 5.2  |
| Blue Moon 5.4 %           | 6.2  |
| Guinness 4.1 %            | 6.5  |
| Aspall 5.5 %              | 5.75 |
| Asahi 5 %                 | 6.5  |
| Peroni Castro Azzurro 5 % | 6.5  |

## BOTTLED BEER & CIDER

|                                                 |      |
|-------------------------------------------------|------|
| Sol 3.4 %                                       | 5    |
| Peroni 5 %                                      | 5.5  |
| Desperadox 5.9 %                                | 5.5  |
| Modello 4.5 %                                   | 5.5  |
| Madri 4.6 %                                     | 5    |
| Pravha 4 %                                      | 4.75 |
| Koppaberg (Mixed Fruit / Strawberry & Lime) 4 % | 5.9  |

## LOW / NO ALCOHOL

|                            |     |
|----------------------------|-----|
| Koppaberg Alcohol Free 0 % | 5.1 |
| Madri 0 %                  | 4.2 |
| Heineken Blue 0 %          | 4.5 |



GRAND  
SOUTHPORT

# Champagne

## The Art

*Pal Roger Cuvée Sir Winston Churchill is a bold, prestige Champagne created in tribute to Winston Churchill, who not only famously adored Pal Roger but was also a passionate painter. He began painting in 1915 as a way to cope with political stress and went on to create over 500 impressionistic landscapes, using art as a private escape from the intensity of leadership. That creative depth mirrors the Champagne made in his honor: first released in 1984 and produced only in exceptional vintages, it is built mainly from Pinot Noir, giving it power, structure, and serious aging potential. Like Churchill layering color onto canvas, this cuvée layers richness, precision, and strength blending history, artistry, and elegance into one iconic bottle.*

# CHAMPAGNE

STL TESI

## Simonsig, Kaapse Vonkel, Rose, South

42

11

*Vibrant South African Méthode Cap Classique from Stellenbosch, fresh red berry flavours, crisp acidity, and elegant bubbles. Bright, lively, and beautifully balanced, it's a refined yet playful sparkling rosé that captures the sunny spirit of South Africa in every sip.*

## Bernhard, Cremant D' Alsace, France

40

10

*Refined French sparkling wine from Alsace, made in the traditional method. Crisp and elegant, it offers fresh apple, citrus, and delicate brioche notes with fine, lively bubbles*

## Pol Roger, Brut, Champagne, Epernay, France

110

19

*Pol Roger Brut Réserve is a prestigious, family-owned Non-Vintage Champagne from Épernay, France, known for its elegant, well-balanced style. It features notes of white flowers, green apple, and brioche, with a creamy, structured palate and fine bubbles.*

## Hautbois, Brut Champagne, France

75

*Crisp, elegant French Champagne with fine, lively bubbles and fresh notes of citrus, green apple, and subtle brioche. Clean, balanced, and refreshing, it delivers classic Champagne character with a bright, refined finish.*

## Ace of Spades, Brut, Champagne, France

400

*Armand de Brignac Brut Gold, famously known as "Ace of Spades," is a luxury Champagne from France celebrated for its striking gold bottle and rich, full-bodied style. Expect layers of peach, apricot, citrus, and brioche with fine, creamy bubbles, bold, opulent, and unmistakably glamorous.*

The background of the entire page is a detailed botanical illustration. It features various green leaves, some with white spots, and several clusters of small white flowers. Three goldfish are depicted: one orange and red, and two others in shades of orange and yellow. A dragonfly is visible in the upper right, and a moth is in the lower left. The entire scene is set against a light beige background.

# Wine

*Ask your server for recommendations.*

# WHITE WINE

|                                                   | 175ML<br>GLASS | 250ML<br>GLASS | 375ML<br>CARAFE | BTL |
|---------------------------------------------------|----------------|----------------|-----------------|-----|
| Crooked Mick, Chardonnay, Australia               | 6.5            | 9              | 13              | 25  |
| Mozilla, Pinot Grigio, Italy                      | 6.5            | 9              | 13              | 25  |
| Aves del Sur, Sauvignon Blanc, Chile              | 6.75           | 9.5            | 13              | 26  |
| Fabulas, Bodegas Larchago, Rioja, Spain           | 7.75           | 10             | 15              | 30  |
| Mt Hector, Sauvignon Blanc, New Zealand           | 9.25           | 12             | 18              | 36  |
| Weinwurms, Gruner Veltiner, Austria               | 9.5            | 12.5           | 19              | 38  |
| Prediale, Reguta, Friuli, Italy                   | 10.5           | 14             | 21              | 42  |
| Mc Manis, Chardonnay, California, USA             | 10.5           | 14.5           | 22              | 43  |
| Domaine de la Rossignole, Sancerre, Loire, France | 14             | 18             | 27              | 54  |

“ I COOK WITH WINE, SOMETIMES I EVEN ADD IT TO THE FOOD. ”

WCF

# RED WINE

|                                                     | 175ML<br>GLASS | 250ML<br>GLASS | 375ML<br>CARAFE | BTL |
|-----------------------------------------------------|----------------|----------------|-----------------|-----|
| Crooked Mick, Shiraz, Australia                     | 6.5            | 8.5            | 13              | 26  |
| Aves del Sur, Merlot, Chile                         | 6.75           | 9              | 13              | 26  |
| Tittarelli, Malbec, Argentina                       | 8.5            | 11.5           | 17              | 34  |
| Campo Burgo, Crianza, Rioja, Spain                  | 9.5            | 12.5           | 19              | 37  |
| Pick of the Bunch, Simonsig, Pinotage, South Africa | 10             | 14             | 22              | 43  |
| Mc Manis, Cabernet Sauvignon, California, USA       | 11             | 15             | 23              | 45  |
| Pignolo, Reguta, Friuli, Italy                      | 11.5           | 19.5           | 29              | 58  |
| Chateau la Chaporelle, Gran Cru, St Emilion, France | 14.5           | 24             | 36              | 72  |
| Danielle Conterno, Barolo, Italy                    | 23             | 30             | 45              | 89  |

“ I COOK WITH WINE, SOMETIMES I EVEN ADD IT TO THE FOOD. ”

W.C. Fries

# ROSE WINE

|                                                       | 175ML<br>GLASS | 250ML<br>GLASS | 375ML<br>CARAFE | BTL |
|-------------------------------------------------------|----------------|----------------|-----------------|-----|
| Eagle Creek, Zinfandel, USA                           | 6              | 8              | 12              | 24  |
| Misilla, Pinot Grigio Blush, Italy                    | 6.5            | 8.5            | 13              | 25  |
| Florie, Mediterranee, Provence Style, France          | 9              | 12             | 18              | 36  |
| Clos Mireille, Domaine Ott, Cotes de Provence, France | 24             | 32             | 43              | 95  |

## REGIONAL CELLAR

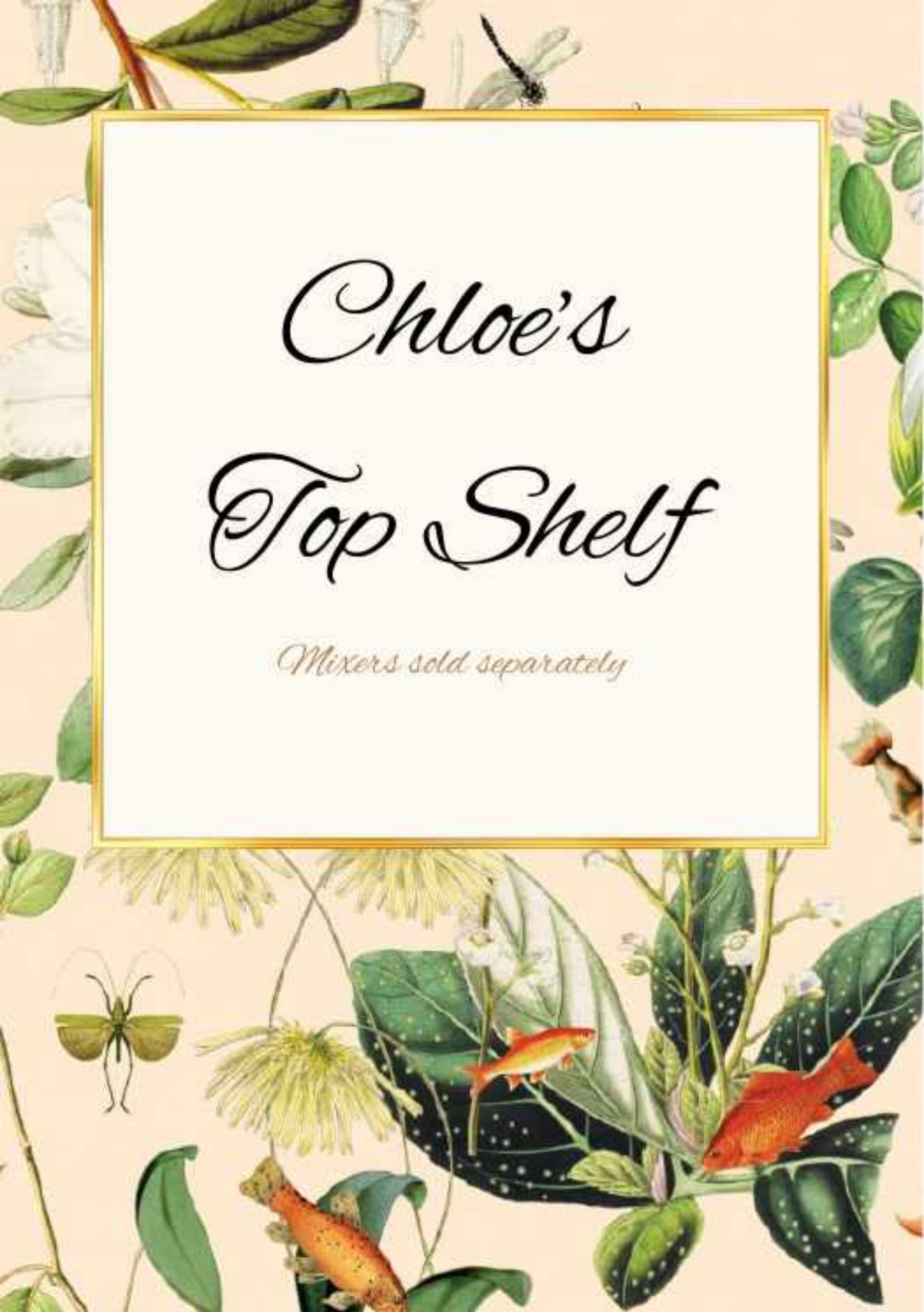
*Below are some of the best, thoughtful and flavour rich,  
hand selected British wines.*

|                                         | 125ML<br>GLASS | BTL |
|-----------------------------------------|----------------|-----|
| Bolney, Bubbly Rose, Brut, West Sussex  | 12             | 70  |
| Bolney Classic Cuvée, Brut, West Sussex | 11             | 65  |

|                                                        | 175ML<br>GLASS | 250ML<br>GLASS | 375ML<br>CARAFE | BTL |
|--------------------------------------------------------|----------------|----------------|-----------------|-----|
| Lychgate, Baccus White, West Sussex                    | 11.5           | 15             | 23              | 45  |
| Lychgate, Rondo, Red, West Sussex                      | 11.5           | 15             | 23              | 45  |
| Lychgate, Pinot Noir, Pinot Meunier, Rose, West Sussex | 11.5           | 15             | 23              | 45  |

“ I COOK WITH WINE, SOMETIMES I EVEN ADD IT TO THE FOOD. ”

W.C. FINE

The background of the entire page is a detailed botanical illustration. It features various green leaves of different shapes and sizes, some with white spots. There are several small white flowers, some fully open and some as buds. A dragonfly is visible in the upper right, and a moth is in the lower left. Three goldfish are depicted: one in the lower left, one in the center, and one in the lower right. The entire scene is set against a light peach or cream-colored background.

# Chloe's Top Shelf

*Mixers sold separately*

# GIN

|                                                              | 25ML | 50ML |
|--------------------------------------------------------------|------|------|
| Beefeater                                                    | 4.5  | 8    |
| Beefeater Pink                                               | 4.5  | 8    |
| Bombay Sapphire                                              | 5    | 9    |
| Gordon's Dry                                                 | 4.4  | 8.4  |
| Gordon's Flavours (Lemon, White Peach, Passionfruit, Orange) | 4.4  | 8.4  |
| JJ Whitley Dry                                               | 4    | 7.6  |
| JJ Whitley Pink                                              | 4    | 7.6  |
| Malfy (Arancia, Simone, Rosa)                                | 5    | 9    |
| Whitley Neill Raspberry                                      | 4    | 8    |
| Whitley Neill Rhubarb & Ginger                               | 4    | 8    |
| Tanqueray Sevilla                                            | 5.5  | 10   |
| Tanqueray Royale                                             | 5.25 | 9.25 |
| Tanqueray No 10                                              | 5.5  | 10   |
| Plymouth                                                     | 5    | 10   |
| Gin Mare                                                     | 5    | 10   |
| Hendricks                                                    | 5.5  | 10   |
| Liverpool                                                    | 6    | 11   |

# VODKA

|                          | 25ML | 50ML |
|--------------------------|------|------|
| Ketel One                | 5.25 | 10   |
| Grey Goose               | 6    | 10   |
| Belvedere                | 5.5  | 10   |
| Ciroc                    | 5.5  | 9.6  |
| Ciroc Red Berry          | 5.5  | 10   |
| Ciroc Pineapple          | 5.5  | 10   |
| Ciroc Apple              | 5.5  | 10   |
| Ciroc Mango              | 5.5  | 10   |
| Smirnoff Vanilla         | 4.4  | 8    |
| Smirnoff Mango Passion   | 4.4  | 8    |
| Smirnoff Raspberry Crush | 4.4  | 8    |

# RUM

|                          |     |      |
|--------------------------|-----|------|
| Captain Morgan Dark      | 4.4 | 7    |
| Captain Morgan Spiced    | 4.4 | 7    |
| Bacardi White            | 4.4 | 7.6  |
| Don Papa                 | 5.5 | 10.8 |
| Bumbu                    | 5.2 | 10.4 |
| Havana 3-YR              | 5.5 | 10   |
| Kraken                   | 5   | 9    |
| Ron Zacapa 23 Centenario | 8   | 15.6 |

# WHISKEY

|                            | 25ML | 50ML |
|----------------------------|------|------|
| JACK DANIEL'S              | 4.4  | 8    |
| JACK DANIEL'S APPLE        | 4.5  | 8.5  |
| JACK DANIEL'S HONEY        | 4.5  | 8.5  |
| JOHNNIE WALKER RED LABEL   | 5    | 8.4  |
| JOHNNIE WALKER BLACK LABEL | 5.5  | 10   |
| MAKER'S MARK               | 5    | 10   |
| WOODFORD RESERVE           | 5    | 9    |
| BULLEIT BOURBON            | 5    | 9    |
| JAMESON                    | 4.5  | 9    |
| TALISKER 10YR              | 5.5  | 11   |
| GLENMORANGIE 12YR          | 5.5  | 11   |
| JAMESON BLACK BARREL       | 6    | 12   |
| LAGAVULIN 16YR             | 10   | 20   |
| MACALLAN 15 DOUBLE CASK    | 30   | 60   |
| JOHNNIE WALKER BLUE LABEL  | 45   | 90   |
| PAPPY VAN WINKLE           | 100  | 200  |
| MIDLETON VERY RARE 2016    | 140  | 280  |

# BRANDY & COGNAC

|                    | 25ML | 50ML |
|--------------------|------|------|
| Martell VS         | 5    | 9    |
| Courvoisier VSOP   | 5.5  | 11   |
| Remy Martin VSOP   | 6    | 11   |
| Hennessy Cognac VS | 5.5  | 10   |
| Hennessy XO        | 23.5 | 47   |
| Hennessy Paradis   | 75   | 150  |

# TEQUILA

|                       |     |      |
|-----------------------|-----|------|
| El Jimador Silver     | 4.5 | 9    |
| El Jimador Reposado   | 4.5 | 9    |
| Olmeca Altos Reposado | 8   | 16   |
| Patron Silver         | 9.9 | 19.8 |