





Anniversary Menu

1825

3 Courses £18.25

STARTERS

Chefs Soup of the Day

Traditional Caesar Salad

MAINS

Breast of Chicken in a Mushroom Sauce
Pie of the Day with Creamed Potatoes

Both served with Seasonal Vegetables

DESSERTS

Fruit Crumble of the day with Custard
Assorted Ice Cream

Served Monday - Thursday 12:00 till 18:00

ASK A TEAM MEMBER FOR ALLERGY ADVICE.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Guests concerned about the presence of allergens in our food are welcome to ask a member of the team for assistance before ordering. Fish dishes may contain bones.

(V) – Suitable for vegetarians (GF) – gluten free (VG) – suitable for vegans







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Please speak to a member of the team if you have any dietary requirements.

STARTERS

Home Made Caramelized Onion Soup £8.50

Ciabatta Bread, Gruyere Cheese

Cocktail of Atlantic Prawns £8.95

Served with Marie Rose Sauce, Brown Bread & Butter

Finest Quality Smoked Salmon £12.85

Served with Black pepper fresh lemon and Buttered Brown Bread

Chefs Own House Pate £9.75

served with Spiced Plum Compote, Toasted Sourdough

Classic Moules Mariniere £10.95

Served with Garlic, White wine, Parsley, Cream and Warm Sourdough bread.

Baked Camembert £10.75

Served with Yorkshire Chutney, Vintage Balsamic, Garlic & Herb Ciabatta.

MAINS

Chicken Kiev

Garlic Butter, roasted vine tomatoes, buttered garden peas and Chunky Chips

American Burger £17.50

Melted Monterey Jack Cheese, crisp streaky bacon lettuce, Pickle, onion, ketchup & Fries

Havelocks Cottage Pie

£15 95

£19.75

Served with selection of buttered vegetables and a jug of Gravy

Slow Roasted Crisp Belly of Pork £19.85

Served with Mash Potatoes, Creamed Savoy Cabbage & Coarse Grain Mustard & Apple Sauce

Fish & Chips £18.50

Fresh Battered Cod Mushy Peas & Lemon

Mushroom, Pea & Coriander Risotto £16.75

Served in a Rich Cream sauce with a Crisp Salad

Classic Macaroni Cheese (v)

£12.25

Served in a Rich Cheese sauce and toasted ciabatta bread

Traditional Fish pie

£19.95

Gruyere Cheese Creamy Mash and buttered Garden Peas

10oz Sirloin Steak £24.95

Served with a grilled tomato, sauteed mushrooms, onion rings & chunky chips (GF without onion rings & either new potatoes or jacket potato instead of chips)

10oz Ribeye Steak £29.75

Served with a grilled tomato, sauteed mushrooms, onion rings & chunky chips (GF without onion rings & either new potatoes or jacket potato instead of chips)

10oz Pork Chop £24.95

Served with a grilled tomato, sauteed mushrooms, onion rings & chunky chips (GF without onion rings & either new potatoes or jacket potato instead of chips)

Sides & Sauces £4.95

- Chunky chips
- French fries
- Dianne sauce
- Peppercorn sauce
- Bearnaise Sauce
- Buttered New Potatoes
- Garlic butter tossed Green Beans
- Buttered Leaf Spinach
- Battered onion rings
- Side salad
- Seasonal vegetables
- Garlic Bread



DESSERTS

Blackwell Rice Pudding £6.95

Served with Raspberry Jam

Warm Apple, Blackberry & Almond Crumble £7.50

Served with Sauce Anglaise

New York Cheesecake £7.95

Served with a Mixed Berry Coulis

Homemade Warm Chocolate Brownie £6.75

Served with a luxurious Salted Caramel Ice Cream.

Chocolate Tiramisu £7.95

Chocolate & Berry Tiramisu, served with Mint Choc Chip Ice cream.

Cheese Board £8.95

A rich selection of cheeses, served with crackers.



Grange Road, Darlington, DL3 8QH | 01325 509948 | www.blackwellgrangehotel.com