



THE GRAND

67- 69 Piccadilly
London, W1J 0HJ
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www.thegrand-london.com

Food allergies and intolerances:

Please speak to our staff if you want to know about our ingredients. We can't guarantee our dishes are allergen free. Olives may contain stones and fish may contain bones. For vegetarian, gluten free and Halal dish please speak to our staff.

A discretionary 12.5% service charge will be added to your bill



APERITIFS

Strawberry Pinot Spritz <i>Pinot Grigio with strawberry puree & fresh lemon</i>	£5.80
Peach Bellini <i>Peach pulp & prosecco</i>	£5.50
Dry Martini <i>With a green olive</i>	£5.50
Mimosa Bellini <i>Prosecco & orange juice</i>	£5.50
Bloody Mary <i>vodka, Tomato juice, Worcestershire sauce & salt and pepper</i>	£5.95



COOLERS (Non-alcoholic)

Fresh Lemon Mint , <i>elderflower & raspberry</i>	£4.20
Peach Ice Tea <i>Eelderflower & raspberry</i>	£4.20
Cranberry <i>With mint & lime</i>	£4.20



SAVORY APERITIF

Olives <i>Our mix of pitted green & purple olives in a garlic, red pepper & herb oil.</i>	£3.20
Salted Nuts <i>A roasted mix of cashews, almonds & peanuts</i>	£2.90
Selection of Bread <i>Crostini & olive tapas with goat's cheese</i>	£3.95



THE GRAND PLATTER £8.95 for One person | £16.50 for Two person

Served on noir bread
Smoked salmon, cream cheese and dill - Quail eggs with marie rose
Pastrami, gherkins and french mustard - Parma ham baby Mozzarella

ASSORTED CHARCUTERIE

Assorted Charcuterie <i>Piccante salami, parma ham, salt beef, creamy buffalo mozzarella, mixed olives & figs with crostini & assorted breads</i>	£13.50
Add a pot of Cheese Fondue	£9.90





STARTER

Seasonal Soup	£6.00
Halloumi Bruschetta With cherry tomatoes, olive oil & basil	£5.50
Parma Ham with Figs & Melon	£5.90
Classic Prawn & Crayfish Cocktail Baby gem lettuce, avocado, tomatoes & Marie Rose sauce	£6.40
Burrata On a bed of rocket, vine cherry tomatoes, a hint of mint & olive oil dressing	£6.20
Sliced Salt Beef Salt beef on a bed of rocket, vine tomatoes with olive oil & balsamic dressing	£5.95
Calamari With tartare sauce dip	£5.90
Mussels With Cream Sauce	£6.25
Salmon Tartare With Avocado	£6.25
Crevettes Pan fried with sweet chilli	£6.25



TARTINES

Brown Bread Tartines with a side of salad & potato wedges

Roasted Vegetables Mozzarella di bufalo, sundried tomato and extra virgin olive oil	£10.95
Parma ham With Mozzarella and rocket	£11.25
Crab Meat With avocado and fresh herbs	£11.50
Caramelized Onions With goat cheese	£10.95
Smoked Salmon With cream cheese and dill	£12.25



QUICHE

Served with salad and potato wedges

Goat cheese and mixed vegetables	£9.95
Ham and cheese	£9.95
Smoked salmon and spinach	£10.95





SANDWICHES

Serviced with side Salad & Crisps

Salt Beef

On bagel or bloomer bread, with pickles & mustard

£12.95

Cordon Bleu

On focaccia, Chicken with ham & cheese

£12.95

Grilled Halloumi

On focaccia, with crushed avocado, black olives, red pepper & tomato

£11.95

Smoked Salmon

On open bagel or bloomer, with cream cheese, dill, capers & cucumber

£11.90

Prawn & Crayfish Brioche Roll

With sliced avocado, iceberg lettuce & basil chilli mayonnaise

£12.50

Lemon & Rosemary Chicken Sandwich

With herb mayonnaise & lettuce on toasted white bloomer

£11.95

Mozzarella Focaccia

With sun-dried tomatoes, rocket and basil pesto

£11.50



SALAD

Grilled Chicken Salad

Grilled chicken with fregola, avocado, baby spinach, olives, vine tomatoes & a coriander and lime dressing

£12.95

Tuna Steak Salad Nicoise

Grilled Tuna fillet, fresh green beans, Mixed leaves salad, boiled egg, baby potatoes, olives, Cherry tomatoes & olive oil dressing

£13.50

Sliced Salt Beef

Rocket, figs, baby mozzarella, beetroot & balsamic dressing

£12.95

Feta Cheese

Feta, quinoa, butternut squash, beetroot, mixed leaves, capers & a vinaigrette dressing

£11.90

Burrata

Burrata, avocado, vine cherry tomatoes & figs on a bed of rocket with olive oil dressing

£12.50

Duck Salad

Duck breast with caramelized grapefruit & mixed leaf salad

£13.50

Crab Salad With Avocado

With crab meat fresh herbs, avocado puree

£13.95

Classic Grilled Chicken Caesar Salad

Cos lettuce, parmesan shavings, croutons and caesar dressing

£13.95





PASTA

All pasta served with crostini bread

Penne Pomodoro <i>Vine tomatoes, tomato sauce, extra virgin olive oil, creamy mozzarella and basil</i>	£12.95
Tagliatelle Chestnut & Wild Mushroom <i>With a touch of cream & chestnut shaving</i>	£13.50
Pappardelle Butternut Squash <i>With garlic, capers, parsley, olive oil & creamy mozzarella</i>	£13.90
Pappardelle Bolognese <i>Top-grade minced beef slow cooked, topped with parmesan & basil</i>	£14.95
Tagliatelle Chestnut Truffles <i>With truffles, oil, fennel, capers, extra virgin olive oil & creamy mozzarella</i>	£14.50
Tagliatelle Chestnut Carbonara <i>With strips of pancetta & a cream sauce</i>	£14.95
Penne Four Cheeses	£13.95
Penne <i>With chicken & creamy mushroom sauce</i>	£14.95
Squid Ink Tagliatelle with King Prawn <i>With garlic fish sauce</i>	£15.65
Squid Ink Tagliatelle Lobster <i>With Lobster & fish sauce</i>	£17.50
Penne De Grand <i>With chicken and mushroom, Rose sauce and Parsley</i>	£14.25
Tagliatelle King Prawns <i>Chilli, garlic and shellfish bisque</i>	£15.95



FRESH HANDMADE TORTELLONI

Spinach & Ricotta <i>With butter & parmesan shaving</i>	£13.95
Beetroot & Goat's Cheese <i>Pesto with basil, pinenuts and olive oil</i>	£14.25
Chorizo <i>With spicy tomato sauce and basil</i>	£14.50
Black Truffles & Ricotta <i>With sage, butter and parmesan shavings</i>	£14.25





RISOTTO

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| Lobster Risotto
<i>With garlic, onion, parsley and bisque sauce</i> | £17.90 |
| Butternut Squash Risotto
<i>With garlic, parsley, butter and parmesan</i> | £14.95 |
| Wild Mushrooms Risotto
<i>Wild mushrooms, butter, parmesan and truffle oil</i> | £13.90 |
| Risotto With Tiger King Prawns
<i>Homemade bisque sauce and parsley</i> | £15.95 |
| Chicken Risotto
<i>Grilled Chicken with pea puree and mint</i> | £14.25 |



MAIN COURSE

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|--|--------|
| Chicken Kiev
<i>Served with mashed potatoes & boiled broccoli</i> | £14.95 |
| Bangers and Mash
<i>Sausages and mashed potato with caramelised apple, red onion & gravy sauce</i> | £14.95 |
| Chicken lemon & pepper
<i>With sautéed potatoes and vegetables</i> | £14.95 |
| Grilled Salmon Steak
<i>Grilled salmon steak with mussels, turmeric sauce and sautéed potatoes</i> | £16.25 |
| Grilled Tuna
<i>Served on a bed of Pappardelle chestnut, fennel, capers, a touch of truffle oil, cherry tomatoes & olive oil dressing</i> | £16.50 |
| Lamb Shank
<i>Mash potato, roasted vegetables and luxury gravy sauce</i> | £14.95 |
| Grilled Sea bass
<i>With green beans and carrots topped with basil dressing</i> | £15.95 |
| Mussels
<i>French fries and a choice of sauce - Cream Sauce - Tomato Sauce</i> | £13.50 |
| Confit Duck
<i>With sweet mash potatoes and caramelised apple</i> | £15.95 |
| Fish Stew
<i>Seabass, salmon, mussels, squid and prawns stewed in fish bisque</i> | £16.95 |
| Classic Beef Burger Bites
<i>Three mini burgers, 100% Angus Beef on a demi brioche bun, lettuce, tomatoes, red onions, mayo & tomato salsa with french fries</i> | £13.95 |



SIDE ORDER

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|--------------|-------|---------------------|-------|
| French Fries | £3.95 | Bread basket | £3.95 |
| Baby Potato | £3.95 | Mash potato, chives | £3.95 |
| Rocket salad | £3.95 | Baby spinach | £3.95 |
| Mixed salad | £3.95 | Potato wedges | £3.95 |



CHEESE FONDUE

Option 1 : serve 1 to 2 persons : £12.95
Option 2 : serve 2 to 3 persons : £15.95
Option 3 : serve 3 to 5 persons : £19.95

*Served with crusty bread – Crostini
baby potatoes – celery
sausage and Parma ham*

Vegetarian option

*Served with crusty bread – Crostini
baby potatoes – celery – broccoli - sliced pear*



CHOCOLATE FONDUE

Option 1 : serve 1 to 2 persons : £12.50
Option 2 : serve 2 to 3 persons : £15.50
Option 3 : serve 3 to 5 persons : £19.50

*Served with strawberry – banana
vanilla sponge cake – almond biscotti
marshmallows – profiteroles*





CREAM TEA

Cream tea

£10.95

*Freshly baked fruited scones, clotted cream & strawberry preserve.
Served with a choice of teas, infusions or coffees*



AFTERNOON TEA

Afternoon tea for one £19.95 | for two £38.00

Champagne Afternoon tea for one £26.95 | for two £52.00

Savoury

- Chicken mayo brioche roll
- beef roll with a touch of mustard & pickle
- marinated cucumber & dill sandwich finger
- smoked salmon with cream cheese & chives

Sweet

- Warm fruit scone with
clotted cream & strawberry preserve
- lemon cheese cake
 - pistachio mousse
 - Macaroon
 - filled cream and raspberry
 - éclair chocolate
 - served with a hot drink



Selection of Belgian Chocolate

4 pieces £3.50 | 6 pieces £4.95



Selection of Macarons

3 pieces £3.90 | 5 pieces £5.90





DESSERT SELECTION

Éclair (Chocolate - Pistachio – Coffee) £4.95

Chocolate Mousse £5.85

Chocolate Gaetaux £5.95

Chocolate sponge with chocolate creme

Lemon Cheesecake £5.75

Black Forest Gateau £5.95

With black cherries

Strawberry Vanilla Cake £5.95

Mille Feuille £5.95

Creme patisserie

Lemon & Meringue Tart £4.95

Mixed berry Tart £5.50

Tiramisu £5.50

Frangipane Almond & Apple £4.80

Frangipane Apple & Cinnamon £4.80

Frangipane Cherry £4.80

Crepes with Chocolate £5.95

Crepes with Strawberry and Banana £6.25

Macarons Cake £5.90

Choice of Filled

-Cream patisserie and raspberries

-Pistachio cream & redcurrants

-Chocolate ganache & strawberries

-Vanilla cream & berries

HOT DESSERTS

Chocolate Fondant £6.25

With chocolate Sauce and a scoop of vanilla ice-cream

Caramel & Custard Fondant £6.25

With custard and a scoop of vanilla ice-cream

Apple Crumble £6.25

With custard and a scoop of vanilla ice-cream

Cherry Frangipan £6.25

With custard and a scoop of vanilla ice-cream

Almond and Apple £6.25

With custard and a scoop of vanilla ice-cream

Waffle & Scoop of Ice cream £6.25

ICE CREAM

Ice Cream £4.35

Chocolate – Vanilla





WHITE WINE

	Glass 175ml	Glass 250ml	Bottle 750ml
La Maglia Rosa Pinot Grigio (Italy)	£4.95	£5.80	£17.00
A well-rounded wine with flavours of white fruits and delicate floral notes. Dry and crisp with an elegant, light body			

Sereno Sauvignon Blanc (Chile)	£4.95	£5.80	£17.00
A classic Chilean Sauvignon with tropical fruit, citrus flavours			

La Serre Chardonnay (France - South of France)	£5.50	£6.75	£19.95
This light and refreshing Chardonnay has aromas and flavours of lemons and crisp green apples.			

Tuffolo Gavi DOCG (Italy)	£22.95
<i>Delicate, fruity and lemony notes. Clean and fresh, lingering citrusy finish.</i>	

Chablis, Domaine <i>(France - Burgundy)</i>	£35.00		
Des Marronniers Bernard Legland 75cl			
<i>This brilliant medium-bodied Chablis has pure aromas and flavours of green apples, lemons and limes, with just a whisper of stony minerality.</i>			

Vivanco Rioja White <i>(Spain)</i>	£29.90		
<i>Really fresh and invigorating with intense and elegant aromas of green apple, citrus fruits, pineapple and some floral hints.</i>			

ROSE WINE

	Glass 175ml	Glass 250ml	Bottle 750ml
Lamberti, Pinot Grigio Blush (Italy)	£5.20	£6.65	£18.95
This wine is very easy-drinking with subtle red fruit flavours and a soft finish.			

Califia Falls Zinfandel Rose (USA)	£4.95	£5.85	£18.00
Strawberries, raspberries and sweet red cherry flavours blend together in this off dry rosé, finished off with palate cleansing acidity			

BEERS

Peroni / Stella Artois	£4.20
Guinness	£4.20
Aspall Cider	£4.35

RED WINE

	Glass 175ml	Glass 250ml	Bottle 750ml
Sereno Merlot (Chile)	£4.95	£5.80	£17.00
Intense aromas and flavours of ripe plums, sweet spices, coffee and chocolate with delicate smoky notes.			

Elitaio Montepulciano d'Abruzzo (Italy)	£4.95	£5.80	£17.00
Ripe red fruit, violet, with liquorice spicy notes, fruit and delicate flowery notes.			

Argento Malbec (Argentina)	£5.50	£6.75	£19.95
Juicy flavours of plum and blackberry with a touch of chocolate and vanilla from oak ageing lead into a long finish.			

La Serre Cabernet Sauvignon (South of France)	£5.50	£6.75	£19.95
Fresh blackcurrants and blackberries are abundant in this smooth, easy-drinking wine.			

Angelo Veglio Barolo <i>(Italy)</i>	£35.00
<i>Full of soft ripe juicy sweet fruit and a big hit of ripe tannins offering refreshing acidity with classic aroma of dark wood.</i>	

Vivanco Rioja Crianza <i>(Spain)</i>	£29.90		
<i>Medium-bodied wine WITH aromas of violets, bright red fruit, vanilla and spice. A pleasant light toasty note lingers on the finish.</i>			

SPARKLING CHAMPAGNE & PROSECCO

	Glass 125ml	Bottle 750ml
Prosecco Grande Cuvee Extra Dry	£5.20	£21.95
Prosecco Cuvee Prestige Brut	£5.50	£24.95
Prosecco Rose - Belcanto Cuvee Bellavista	£5.50	£24.95

CHAMPAGNE

	Glass 125ml	Bottle 750ml
Lamotte Brut (House champagne)	£6.90	£35.95
Lamotte Brut Rose	£7.50	£39.95
Moët & Chandon Brut Impérial, NV		£75.00
Moët & Chandon Rosé Impérial, NV		£85.00
Moët Ice Impérial		£85.00
Dom Perignon		£145.00



COCKTAILS

Long Island	£7.20
Vodka, gin, cointreau, tequila & coke	
Old 75	£7.30
Gin, lemon juice, brown sugar, house champagne	
Mojito	£6.90
White rum, with fresh mint & lime, sugar syrup, served with crushed ice	
Americano	£7.30
Red martini, Campari, soda water & champagne	
Strawberry Mojito	£6.90
White rum, lime mint, strawberry & sugar syrup, crushed ice	
Espresso Martini	£6.50
A shake of vodka, Frangelico, Tia Maria, sugar syrup, shot of espresso	
Margarita	£6.50
A shake of cointreau, tequila, lemon & salt	
Pina Colada	£6.50
Bacardi, Malibu, pineapple juice, condensed cream	
Cosmopolitan	£6.95
Vodka, Grand Marnier, fresh lime & cranberry juice	
Bloody Mary	£5.95
Vodka, tomato juice, Worcestershire sauce, salt & pepper	
Tequila sunrise	£5.95
Tequila, grenadine, orange	



EASY DRINK COCKTAILS

Aperol Spritz	Aperol, prosecco, soda water & orange slice	£5.80
Dry Martini	with a green olive	£5.50
Mimosa Bellini	Prosecco & orange juice	£5.50
Gin & Tonic		£5.50
Peach Bellini	Peach puree & prosecco	£5.50
French Martini	Chambord, champagne, raspberries	£6.50



SPIRITS & COGNAC

Spirits & cognac	50ml £6.20	25ml £3.95
Pimms – Amaretto – Sambucca – Aperol – Remy Martin Cognac		
Jack Daniel's – Johnny Walker Black Label – White Martini – Red Martini		
Bacardi – White Rum – Dark Rum – Vodka – Malibu – Tequila – Kahlua		
Cointreau – Gin – Baileys – Limoncello		

NON-ALCOHOLIC COCKTAILS

Virgin Mojito	£4.80
Fresh mint, sugar, lime served over crushed ice & soda water	
Virgin Mary	£4.20
Tomato juice, celery, salt, Worcestershire sauce & peppers	
Virgin Bellinis (Strawberry or peach)	£4.90
Virgin Campari-politan (Cranberry, lime & mint)	£4.90





TEA

Black Tea £3.95

English Breakfast | Supreme Earl Grey

Herbal £3.95

*Organic Chamomile | Organic Peppermint | Lemongrass And Ginger
Sensational Bora Bora*

Green Tea £3.95

Japanese Sencha | Jasmine Green Tea

Oolong Tea £4.20

Phoenix Honey Orchid Oolong

Flowering Tea £4.20

"Perfect Rose" Green Flowering Tea Bulbs



HOT DRINKS

Pot of Black coffee £3.95

Latte £3.95

Double Espresso £3.50

Mocha £4.20

Hot chocolate £4.25

Cappuccino £3.95

Espresso £2.90

Macchiato £2.95

Irish Coffee £5.95

liqueur latte £5.95

choice of Remy Martin, VSOP, Baileys, Tia Maria, Scotch Whiskey



SOFT DRINKS

Coca-cola, Diet Coke, Sprite, Fanta £3.60

Still water – sprinkling water

Small Bottle £3.60 | Large Bottle £5.90

Rose Lemonade (Fentimans) £3.95

Tonic water £3.60

Soda water £3.60

JUICES

Freshly squeezed Orange £4.20

Apple £3.95

Fresh lemon & Mint £3.95

Cranberry £4.35



GREEN JUICE

Avocado, Spinach, Apple £4.50

Beetroot, Carrot, Apple £4.50

Mixed Berry Smoothie £4.50

COOLERS

Homemade Lemonade With mint elderflower & raspberry £4.20

Peach Ice Tea with elderflower & raspberry £4.20

Virgin Mary Tomato juice, celery, salt, Worcestershire sauce, peppers £4.20

Ice Coffee With choice of flavor hazelnut, vanilla or caramel £3.95

