GRAND VILLA HEIGHTS

To Start

Baked Camembert For Two | 17.95 (GFA) (V)
Baked garlic & rosemary camembert,
warm focaccia, balsamic & cold-pressed rapeseed oil

Soup of the Day | 7.25 (GFA/VGA)
Homemade soup served with warm foccacia

Ajinomoto Gyozas | 9.50 (VG)
Crispy Japanese style vegetable dumplings with spicy vegan mayo & crispy onions

Wild Mushroom & Truffle Croquettes | 9.50 (V)(VGA)
Parmesan, truffle mayonnaise, crispy shallots & rocket

Chicken Liver Parfait | 8.95
Smooth chicken liver parfait, caramelised red onion chutney, focaccia crisp breads

Tempura Prawns & Squid | 10.50
Soy & garlic marinated tempura king prawns and salt & pepper squid, chilli, lime & coriander dipping sauce

Sunday Roasts

Our Sunday roasts come loaded with all the trimmings - as a proper Sunday dinner should!
Yorkshire pudding, golden roasties, buttery mash, braised red cabbage, seasonal vegetables & the best gravy around.

Roasted & Tender Sirloin of Beef | 19.95
Served pink or past

Slow Roast Pork Loin | 17.95
Slow cooked & served with stuffing

Roast Chicken Breast | 19.50
Served with stuffing

Nut Roast | 15.95 (VGA)
Our famous nut roast

Sunday Trio | 22.50
A taste of our roast Sirloin, slow roast pork & roast chicken breast - served with all the trimmings

Cauliflower Cheese | 4.50
Roasties | 4.50
Mash | 4.50
Roast Vegetables | 4.50
Pigs in Blankets | 4.00
French Fries | 4.00

Main Courses

Beer Battered North Sea Haddock | 20.95 (GFA)
Our famous fish & chips. North Shields landed haddock, beer battered served with hand cut chips, mushy peas, tartare sauce
Add chip shop curry sauce for 2.50

Rigatoni Arrabbiatta | 14.95 (VG)
Rigatoni pasta, spicy tomato ragu, chilli salsa
Add chorizo £3.50 | Add grilled tiger prawns 5.00

Roast Seabass | 19.95 (GFA)
Pan fried seabass fillets, chorizo and mixed bean cassoulet, roasted red pepper and basil piperade

Jerk Chicken Shawarma | 18.95
Grilled marinated jerk chicken, flatbread, lettuce, pickled red cabbage, pomegranate, garlic sauce, chilli sauce & seasoned fries

Double Stacked Steak Burger | 18.50 (GFA)
Double beef patties, Monterey Jack cheese, brioche bun, seasoned fries & house relish
Add smoked bacon for 1.50

Tikka Spiced Chicken | 18.50
Tikka spiced chicken pieces, black bean daal, biriani rice, garlic naan & coriander & chilli chutney

Crispy Chicken Burger | 18.50
Crispy popcorn chicken, pickled slaw, burger cheese, brioche bun, seasoned fries & house relish
Add smoked bacon for 1.50

Vegan Burger | 16.50 (VG)
Plant-based burger, red pepper & vegan burger cheese, brioche-style bun, seasoned fries, house relish

To Finish

Classic Sticky Toffee Pudding | 8.95 (V)
Vanilla ice cream, toffee sauce

Mississippi Mud Pie Delice | 8.95 (V)
Chocolate, marshmallows, pecans and fudge

Tiramisu Profiterbomb | 8.95 (V)
Giant choux bun filled with mascarpone, espresso and brandy

Apple Tarte Tatin | 8.95 (VG)
Baked apple tart, plant based custard, vegan vanilla ice cream

Cheeseboard | 12.95 (GFA)
Selection of British & continental cheese, chutney, biscuits & grapes

Ice Cream & Sorbet Selection | 7.50 (GF/VGA)

(V) **Vegetarian** (VG) **Vegan** (GF) **Gluten Free** (GFA) **Gluten Free Available**

Please Note: We cannot 100% guarantee that any dish is Allergen Free.
Please inform a member of staff if you have an allergy, you can access our full Food & Drink Menu Allergen Matrix from your Server.
We are not liable for anyone who carries an airborne or contact nut allergy.

GRAND VILLA
HEIGHTS

COCKTAILS

Aperol Spritz | 13.50
Aperol, Prosecco, Blood Orange Syrup & Soda Water. Garnished with a slice of Orange.

Pina Colada | 12.95
Bacardi Anejo Rum, Pineapple Juice, Coco Real & Lime. Garnished with Pineapple Leaves.

Godfather Sour | 12.95
Luxardo Amaretto, Four Roses Bourbon, Lemon Juice & Aquafaba. Garnished with a Lemon Wedge.

Bramble | 13.50
Gordons Gin, Crème de Mure, Sugar & Lemon. Garnished with a Lemon Wedge.

Strawberry & Lychee Bellini | 13.50
Kwai Feh, Prosecco & Strawberry Puree. Garnished with a Fresh Strawberry.

Pornstar Martini | 13.50
Smirnoff Vanilla, Passoa, Pineapple Juice & Passionfruit Puree. Garnished with Passionfruit.

Spicy Mango Margarita | 12.95
Olmeca Reposado Tequila, Mango & Chilli Syrup, Agave & Lime. Garnished with a Birdseye Chilli.

Amaretto & Blueberry Mojito | 13.50
Luxardo Amaretto, Bacardi Carta Blanca, Blueberries, Mint & Lime. Garnished with a Mint Sprig.

Espresso Martini | 13.50
Smirnoff Vanilla, Kahlua & Espresso. Garnished with Coffee Beans.

Elderflower Tom Collins | 12.95
Gordons Gin, St. Germain Elderflower Liqueur, Soda Water, Lemon & Sugar Syrup. Garnished with a Lemon Wedge.

Beers & Ciders...

Draught
Aspall (4.5%) | 6.20
Madri (4.6%) | 6.80
Coors (4.5%) | 6.20
Alpacalyse (4.3%) | 6.80
Caffrey's Black Stout (3.4%) | 6.25

Bottles
Cobra (4.5%) | 6.25
Coors (4.5%) | 6.00
Madri (4.6%) | 6.25
Sol (4.4%) | 6.10
Rekorderlig (4.5%) | 6.95
(Various Flavours Available)
Black Sheep Ale (4.4%) | 6.00

Gluten Free
Peroni (5.1%) (GF) | 6.25

Alcohol Free
Madri 0% (0%) | 5.00

Shots...

Jager Bomb | 5.20
Baby Guinness | 5.20
Tequila Rose | 5.20
Sambuca (Black or White) | 5.20
Apple Sourz | 5.20

Mocktails...

Apple & Ginger Mojito | 7.95

Apple Juice, Ginger Syrup & Mint. Garnished with a Mint Sprig.

Pineapple & Almond Sling | 7.95

Pineapple Juice, Almond Milk & Coconut Cream. Garnished with Pineapple Leaves.

Cucumber & Elderflower Cooler | 7.95

Elderflower Tonic Water, Cucumber Syrup & Lime. Garnished with a Cucumber Ribbon.

Hot Drinks...

Espresso | 2.50
Double Espresso | 3.25
Americano | 3.75
Latte | 3.95
Cappuccino | 3.95
Flat White | 3.95
Espresso Macchiato | 3.25
Mocha | 3.95
Hot Chocolate | 3.95

Liqueur Coffee | 7.50
Your choice of: Tia Maria, Licor 43, Kahlua, Baileys, Hennessy VS, Frangelico, Jamesons & Amaretto.

Tea | 3.75

Flavoured Tea | 3.75
Please ask you server for available selection.

*Milk Alternatives & Syrups Available.