



Welcome to the Grande Roche

A place to celebrate life for almost any occasion

RESTAURANT WEEK AUTUMN 2025...

Please make a choice of 2 Savoury flights and 1 Sweet

Savoury

Chargrilled Aubergine & Celeriac, Green Hummus, Crunchy Kale (V)

Pumpkin Seed Pesto Dumpling, Grilled Cabbage & Sweet Potato, Roast Root Vegetable Broth (V)

Cape Bream, Grilled Mediterranean Cucumber, Jalapeño & Spring Onions, Dessicated Olives, Beurre Blanc

Smoked Cured Salmon Trout, Apple, Avocado & Dill, Toasted Almond & Cauliflower Cream

Roast Beef Flat Rib, Kimchi, Roast Garlic, Grilled Bok Choi

Pork Belly, Nduja & Courgette Flower Fritter, Courgette & Tumeric Oil

Grilled Beef Rump Tail, Sour Dough Bread Sauce, Sweet Breads, Caramelised Onions

Pommes Dauphine R60 | Summer Salad Bowl R60 | New Season Vegetable Bowl R60

Dessert

Baked Rhubarb, Toasted Marshmallow Fluff, Vanilla Mousse

Dark Chocolate & Hazelnut Meringue Gateaux, Hazelnut Praline Ice Cream

"Crème Brulé French Toast", Poached Figs, Blue Cheese Mousse, Candied Pecan Nuts

Please note - **10% discretionary gratuity** will be added to all tables

Menu and pricing subject to change.

Allergens: Items on the menu may contain traces of allergens, including, but not limited to nuts, shellfish, soy products, eggs, dairy and wheat. The list of allergens can be adapted to suit each individual menu item and care should be taken to the use of different products containing allergens other than those mentioned.