

# Children's Menu

**Chef's soup of the day**

**Cheesy garlic bread**

**Mini prawn cocktail**

**Galia melon, seasonal fruits**



**Mini fish 'n' chips, garden peas**

**Steak pie, creamy mash, garden peas**

**Mac and cheese, garlic bread**

**Chicken goujons, skinny fries, garden peas**

**Pure and simple beef burger, skinny fries, salad**



**Chocolate fudge sundae, chocolate sauce**

**Trio of dairy ice cream**

**Sticky toffee pudding, hot toffee sauce**

**Cheesecake of the day, fruit coulis**



<b>Main course</b>	<b>£4.75</b> (inc £0.79 VAT)
<b>2 courses</b>	<b>£5.95</b> (inc £0.99 VAT)
<b>3 courses</b>	<b>£6.95</b> (inc £1.16 VAT)

**Including glass of fruit cordial  
or fresh orange juice**

**If you have any questions regarding our ingredients, or if you have any food allergy or intolerance, please speak to your server before you order your meal**

# Cook's

BAR & KITCHEN

Sourcing the best local ingredients for our dishes is critical to our chefs, we use a varied range of suppliers to bring the best quality and award winning food to Cook's and the Grange Manor.

Our suppliers include the award winner of the Scottish excellence awards 2014, Macsweens Haggis.

Our smoked fish sourced from multi award winning and great taste gold star John Ross Jr. World famous Macleod and Macleod Stornoway black pudding and the highest quality Scotch beef and lamb from Scotbeef.



A FAMILY COMPANY  
FOUNDED  
1953

## MACSWEEN

**Macleod & Macleod**

Quality Products from a Butcher of Quality

*John Ross Jr (Aberdeen) Ltd*



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