



MIDLAND HOTEL

Bradford

Forster Square, Bradford, BDI 4HU

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Located in the ever popular and majestic Midland Hotel, the Midland Grill Room Restaurant's style is one of a traditional dining venue, with elegant high ceilings, tailed curtains and crisp white linen. Head Chef Simon Thomas provides a superb menu of contemporary British cuisine served with flair and imagination. Enjoy a wonderful meal of freshly prepared food and a relaxed atmosphere.

Lunch and Dinner menus change weekly and the dishes are a collaboration of ideas and inspiration from our brigade under the guidance of Simon and Sous Chef Jamie Carr.

The recent 2 course Business lunch with guaranteed 1 hour service has proved popular not only for the great value at £9.95.

Dinner service provides a choice of the fixed price @ £18.95 and a seasonal A La Carte menu encompassing all that is good from fresh, and as far as possible local produce.



OPENING TIMES:

Breakfast:

7.00am - 9.30am Monday to Friday
7.00am - 10.00am Saturday & Sunday

Lunch:

12.00 noon - 2.30pm
Monday to Friday & Sunday

Dinner:

5.30pm - 10.00pm Monday to Saturday
6.30pm - 9.30pm Sundays

SAMPLE MENU

Starters

Pressed Ham Hock Terrine, served with a spiced pear chutney £4.75

Mille Feuilles of Goats Cheese and caramelised onion with garlic and thyme shortcrust and pesto £4.25

Crab & Scampi Fishcake, slow roasted tomato and chilli coulis with grilled lime £5.50

Crispy Tempura Squid, with a red curry sauce and beansprout salad £4.95

Tian of Hoi Sin Duck Confit, with a spring onion & sweet pickled peppers £5.25

Warm Spinach and Smoked Cheese Tart, Poached egg, baked cherry tomato and balsamic syrup £4.95

Grills and Sides

12oz Rib Eye £16.95

18oz Sirloin £15.75

8oz Fillet £19.95

All with grilled beef tomato and mushrooms and served with a choice of pepper or Bearnaise sauce.

Hand Cut Chips £1.95

Mash £1.95

Roast Root Vegetables £1.95

Caesar Salad £1.95

Buttered Asparagus £1.95

Mains

Medallions of Beef Fillet, with steak and kidney pie, fondant potato and red wine glaze £18.50

Roasted Fillet of Salmon, on pomme rosti with a pea and chive beurre blanc £14.50

Breast of Chicken, on buttered tagliatelle with seared scallops £11.95

Fillet of Pork, wrapped in Parma ham on creamed Savoy cabbage with a Thyme jus £13.75

Smoked Haddock & Cod Pie, Cod and smoked Haddock in a herb veloute topped with a creamy Gruyere mash £11.75

Slow Braised Shank of Lamb, on garlic and Thyme scented creamed potatoes with a lamb jus £17.50

Sweet Potato, Spinach & Tomato Curry, with Jasmine rice, popadoms and a tomato & cucumber salad £10.50

Wild Mushroom & Roasted Garlic Risotto, with a grilled Polenta cake £10.50

Roasted Vegetable & Brie Gateau, with a basil foam £10.50