



: THE GROSVENOR : 1904

WHY NOT TRY

Bonacchi Chianti Riserva 32.00

HOMEMADE BAR PLATES

Sweet potato wedges, sour cream (v)	4	Tzatziki, pitta bread (v)	3.5
Houmous, pitta bread (v)	3.5	Mini sausages, honey & mustard glaze	4
Chorizo scotch egg	4.5	Tomato, basil & mozzarella arancinis	4

£6 LUNCH

(served between 12-3pm)

Mushroom pappardelle, mushroom velouté & Grana Padano (v)

Poached haddock, fennel & white wine velouté, new potatoes, spinach

Soup & sandwich of the day

Carrot & coriander soup, charred sourdough toast 5.5

Warm goats' cheese, roasted butternut squash, spring onion, lamb lettuce, toasted hazelnuts, hazelnut vinaigrette & balsamic reduction 6

Veggie board: houmous, tzatziki, tomato & basil arancini, marinated olives, halloumi & charred pitta (v)
7/14

Mackerel fillet, marinated beetroots, rocket, fennel & orange salad, mustard vinaigrette 6.5

Confit duck croquettes, spiced plum compote, rocket & toasted pistachios 6.5

Chicken liver & brandy parfait, caramelised onion & sourdough toast 6

7oz West Country grass fed flat iron steak, French fries & dressed leaves 11

8oz West Country grass fed rump steak, French fries & dress leaves 14

7oz West Country grass fed rib eye steak, French fries & dressed leaves 17

All served with garlic butter, peppercorn sauce or red wine jus

Crispy gnocchi, wild mushrooms, roast Jerusalem artichoke, mushroom puree, curly kale, grana Padano & truffle oil 13.5

Roast Atlantic cod fillet, sauté potatoes, snow peas, green beans & wilted spinach, fennel & white wine cream 17

'Cornish coaster' beer battered haddock, proper chips, mushy peas & tartare sauce 13

Cumberland sausages, mashed potatoes & onion gravy 11.5

Aberdeen Angus burger, bacon, cheddar, baby gem lettuce, onion, gherkin, Bloody Mary ketchup & fries 12

Dressed red onion & baby leaves/Proper chips/ Savoy cabbage 3.5 each

12.5% discretionary service charge will be added to all tables of 6 or more.

All dishes marked (v) are vegetarian friendly.

Some of our dishes are prepared with gluten free ingredients **however** they are not prepared in a gluten free environment. Allergen information is available on request from the team for all dishes. If you are in any doubt, please ask to speak with a manager.