



: THE GROSVENOR : 1904

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

TODAY'S £6 LUNCH

(Served between 12-3pm)

Lentil, tomato & butternut Dhal, raita & charred pitta (v)

Kedgerie risotto cake, wilted spinach & curry cream

Soup & sandwich of the day

Cauliflower & potato soup, charred sourdough toast 5.5

Warm goats' cheese, roast butternut, toasted hazelnuts, rocket, basil pesto & balsamic 6

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

House cured gravadlax, marinated beets, pickled cucumber, watercress, mustard vinaigrette & horseradish chantilly 6

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

Smoked ham hock croquettes, wilted spinach, cider & mustard cream 6

Mushroom & chestnut pithivier, roasted winter roots, cavolo nero, madeira & tarragon cream (v) 12.5

Pan fried sea bream, champ potato cake, wilted spinach, green beans, mussel & white wine cream 16.5

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

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

Cumberland sausages, mashed potatoes & onion gravy 11.5

7oz West Country grass fed flat iron steak, proper chips, dressed leaves & chophouse butter 14

Confit Gressingham duck leg, carrot & swede mash, braised red cabbage, port & orange jus 16

Dressed red onion & baby leaves / French fries/Proper chips/ cauliflower cheese/
Buttered hispi 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.