



: THE GROSVENOR : 1904

ON DAYS LIKE THESE... WHY NOT TRY:

Pineapple & orange spritz 2.50

'Our London' Bloody Mary 6.95

SMALL PLATES

Cauliflower soup, truffle oil & toasted bloomer (v) 5.5

Warm goat's cheese, butternut, caramelised red onion, mixed leaves & toasted almonds (v) (G) 6

Smoked salmon & dill pate, marinated beets, pickled shallots, watercress & mustard vinaigrette 6.5

Chicken liver parfait, red onion marmalade, toasted bloomer 6.5

Crispy pork belly, black pudding croquettes, fennel, apple & rocket salad, pickled radish & apple puree 7

BIG PLATES

Sweet potato & ricotta gnocchi, tomato & basil ragout, purple sprouting broccoli & wild garlic pesto (v) 12.5

Beer battered haddock, proper chips, mushy peas & tartare sauce 13

Smoked haddock, leek & mussel chowder, poached egg, new potatoes, wilted spinach & sweetcorn (G) 14.5

Free range Cumberland sausage & buttered mash, caramelised onion gravy 11.5

Spiced paprika chicken burger, salsiccia, cheddar, harissa mayo & fries 12

Fully loaded burger, cheddar, bacon, baby gem lettuce, red onion, gherkin, Bloody Mary ketchup & fries 12.5

12oz Côte de boeuf, proper chips, dressed leaves & garlic butter 21 (G)

SIDES

Dressed red onion & baby leaves, proper chips, curly kale, 2 Yorkshires & gravy 3.5 each

PUDDING

Selection of ice creams & sorbets (3 scoops) 5 (v) (G)

Chocolate, vanilla, honeycomb/ mango, apple

Chocolate brownie, chocolate sauce & vanilla ice cream 6 (v)

Sticky toffee pudding & honeycomb ice cream 6 (v)

Selection of 'Cheddar Deli' cheeses, oatcakes & caramelised onions 8/14

Tain Truckle (hard) Isle of Avalon (soft) Stilton (blue)

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

All dishes marked (v) are vegetarian friendly

(G*) these dishes are made using 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