



: THE GROSVENOR : 1904

ON DAYS LIKE THESE... WHY NOT TRY:

Twickenham's 'Black Eel' 5.0% - 4.30/2.90/2.15/17

BAR PLATES

Mixed Italian olives	2.5	Sweet potato wedges, sour cream (v)	3.5
Cumberland Scotch egg, HP sauce	4	Tzatziki & pitta (v)	3.5
Mini sausages, honey & mustard glaze	4	Houmous & pitta (v)	3.5
Charcuterie board, olives, baby leaves & charred bread (for 2/3) 15			

SMALL PLATES

- Cauliflower soup, toasted bloomer (v) 5.5
- Warm goat's cheese, butternut, caramelised red onion, lamb lettuce & toasted almonds (v) (G) 6/12
- 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
- Barbary duck breast, confit leg, croquettes, pommes anna, braised red cabbage, port & orange jus 17
- Homemade chicken & leek pie & buttered mash 12.5
- 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, French fries, Seasonal greens 3.5 each

PUDDING

- Selection of ice creams & sorbets (3 scoops) 5 (v) (G)
Chocolate, vanilla, salted caramel/ raspberry, mango, apple
- Chocolate brownie, chocolate sauce & raspberry sorbet 6 (v)
- Sticky toffee pudding & salted caramel ice cream 6 (v)
- Lemon posset, lemon curd, berry compote & shortbread 5.5
- 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