



: THE GROSVENOR : 1904

Today's Bin End wines

Castillo Calvijo Rioja TEMPRANILLO Crianza 2015, *Spain* ~~25.00~~ 20.00
 Terre di Giumara FRAPPATO NERRELLO IGT 2015, *Italy* ~~25.00~~ 20.00
 Spy Valley, SAUVIGNON BLANC, 2015 *New Zealand* ~~28.50~~ 23.50

BAR PLATES

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

SMALL PLATES

Pea & mint soup, toasted bloomer (v)	5.5
Smoked trout, Jersey royal, English asparagus, poached egg, radish & watercress salad, crème fraiche dressing (G)	7
Buffalo mozzarella, ratatouille, rocket, croutons, wild garlic pesto & balsamic reduction	6.5
Chicken liver parfait, red onion marmalade, toasted bloomer	6.5
Turkey & courgette burger, cous cous, rocket & date salad, sour cream & sumac dressing	7

BIG PLATES

Roast butternut, spiced red pepper & chick pea ragu, purple sprouting broccoli, yoghurt & tahini (v)	12
Beer battered haddock, proper chips, mushy peas & tartare sauce	13
Pan-fried salmon, Jersey royals, chorizo, English asparagus & samphire, crab bisque aioli	17
Cajun chicken burger, bacon, cheddar, baby gem lettuce, harissa mayo & fries	12
Roast Devonshire lamb rump, caponata, balsamic tomatoes, rocket, feta & salsa verde	19
Fully loaded burger, cheddar, baby gem lettuce, red onion, gherkin, Bloody Mary ketchup & fries	12.5
12oz Côte de boeuf, proper chips, dressed leaves & garlic butter	21
Spiced chicken schnitzels, BBQ wings, Thai chicken lettuce cups, proper chips & coleslaw (For 2)	29

SIDES

Dressed red onion & baby leaves, proper chips, French fries, seasonal greens 3.5 each

PUDDING

Selection of ice creams (3 scoops) (v) (G)	5
<i>Chocolate, vanilla/ raspberry, apple, mango</i>	
Iced chocolate parfait, Nutella sauce, toasted hazelnuts & berry compote (v)	6
Sticky toffee pudding & vanilla ice cream (v)	6
Hot cross bun bread & butter pudding, Cointreau custard	6
Lemon posset, rhubarb compote, lemon curd & shortbread	5.5
Selection of 'Cheddar Deli' cheeses, oatcakes & caramelised onions	8/14
<i>Maasdam (hard) Perl Wen (soft) Stilton (blue)</i>	

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.