



: THE GROSVENOR : 1904

Have you tried.....?

Ægir Bryggeri *Lime Bomb* 5.0% ... 2.95/3.95/5.90

Northern Monk *Eternal* 4.1% ... 3.25/4.35/6.50

Sambrook's *Battersea IPA* 6.2% ... 3.20/4.30/6.40

BAR PLATES

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

SMALL PLATES

Carrot & ginger soup, charred sourdough (v) 5.5

Goat's cheese & red pepper croquettes, rocket, fig & balsamic salad (v) 6

Severn & Wye smoked salmon, heritage beets, watercress & dill salad, horseradish crème fraiche 7

Crispy pork belly, fennel, baby gem, toasted sesame seeds, pickled radish, hoisin & Nam Jin dressing 6.5

BIG PLATES

Roast sweet potato & red onion, butternut & chilli puree, curly kale, toasted pine nuts & crispy sage leaves (v) 12.5

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

Pan -fried sea bream fillet, crushed herb potatoes, wilted spinach, mussel & chive velouté 15.5

Cajun chicken burger, cheddar, baby gem, aioli & French fries 12.5

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

Braised cottage pie, buttered mash lid & savoy cabbage 12.5

7oz Flat iron steak, proper chips, dressed leaves & garlic butter 13

SIDES

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

PUDDING

Selection of ice creams & sorbet (3 scoops) (v) 5

Vanilla, salted caramel, chocolate, honeycomb / mango, raspberry

Apple & mixed berry crumble, homemade custard (v) 5.5

Triple chocolate brownie, crushed shortbread, raspberry sorbet (v) 6.5

Sticky toffee pudding, toffee sauce & salted caramel ice cream (v) 6

Grosvenor cheeseboard, biscuits & caramelised onions 7/14

Black Bomber (hard), Stilton (blue), reverend Brie (soft)

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.