



# : THE GROSVENOR : 1904

## 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 |
| Chorizo Scotch egg                 | 4.5 | Sweet potato wedges, sour cream          | 4 |
| Duck croquettes, cranberry compote | 4   | Tempura prawns, sweet chilli sauce       | 4 |

## SMALL PLATES

|   |     |
|---|-----|
| White onion & cider soup, charred sourdough (v)   | 5.5 |
| Warm goats cheese, marinated beets, candied walnuts, rocket & balsamic reduction (v)                  | 6   |
| Spiced sweet potato, baba ganoush, herb couscous & chickpea, almonds, date & pomegranate dressing (v) | 6   |
| Smoked haddock kedgeriee cake, wilted spinach, mustard & curry velouté                                | 6   |
| Chicken liver & brandy parfait, caramelised onion & sourdough toast                                   | 6.5 |

## BIG PLATES

|   |      |
|---|------|
| Portobello mushroom, pearl barley & winter roots, Jerusalem artichoke, curly kale & grated chestnut (v)             | 12.5 |
| Beer battered haddock, proper chips, mushy peas & tartare sauce   | 13   |
| Roast Atlantic cod fillet, chorizo, mussel, wilted spinach & butterbean cassoulet                                   | 17   |
| Roast chicken supreme, black pudding croquette, colcannon cake, wild mushroom & brandy velouté                      | 14   |
| Slow braised cottage pie buttered mash lid, seasonal greens   | 11.5 |
| Wagyu burger, cheddar, bacon, baby gem lettuce, gherkin, Bloody Mary ketchup & fries                                | 13   |
| 7oz Flat iron steak, French fries, dressed leaves & garlic butter   | 14   |
| Roast Venison haunch, slow braised venison pie, carrot & swede mash, red cabbage, port & juniper jus <i>(for 2)</i> | 34   |

## SIDES

|  |          |
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| Dressed red onion & baby leaves, French fries, proper chips, braised red cabbage | 3.5 each |
|--|----------|

## PUDDING

|  |      |
|--|------|
| Selection of ice creams & sorbet <i>(3 scoops)</i> (v)                 | 5    |
| <i>Honeycomb, Salted Caramel, Chocolate, vanilla/ mango, raspberry</i> |      |
| Apple & mixed berry crumble, homemade custard (v)                      | 5.5  |
| Pain au chocolat bread & butter pudding, proper custard (v)            | 6    |
| Sticky toffee pudding, toffee sauce & salted caramel ice cream (v)     | 6    |
| Grosvenor cheeseboard, water biscuits, pear & ale chutney              | 7/14 |
| <i>Reverend (soft), Black bomber (hard) Cropwell Bishop (Blue)</i>     |      |

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.