



: THE GROSVENOR : 1904

TODAY WE LOVE?!!!

Virgin/Bloody Mary 3.5/6.95

SMALL PLATES

Butternut squash soup, charred sourdough (v) 5.5

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

Smoked mackerel & dill pate, heritage beets, watercress & pickled radish salad 6

Crispy pork belly, fennel, baby gem & toasted sesame seed salad, hoisin & Nam Jin dressing 6.5

Chicken liver & brandy parfait, caramelised onion & sourdough toast 6.5

BIG PLATES

Choose two meat roasts as a sharer £32 (*for 2*) (extra trimmings included)

Vegetable & lentil bake, homemade vegetable gravy (v) 12.5

½ Free range roast chicken, pork & sage stuffing, bread sauce 15.5

Hampshire pork loin, crackling & apple sauce 15.5

All roasts served with roast potatoes, parsnips, carrots, curly kale, braised red cabbage, & proper gravy

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

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

Braised cottage pie, buttered mash lid, savoy cabbage 11.5

SIDES

Dressed red onion & baby leaves, proper chips, French fries, seasonal greens, 2 Yorkies & gravy 3.5 each

PUDDING

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

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

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

Triple chocolate brownie, crushed shortbread, vanilla ice cream (v) 6.5

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

Grosvenor cheeseboard, water biscuits & caramelised onions 6

Reverend Brie (soft), Black Bomber (hard) Stilton (Blue)

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.