



: THE GROSVENOR : 1904

Today We Love... Beer!!!

Weird Beard, *Bazooko Circus* 4.5% ... 5.8/3.9/2.9
 Thornbridge, *Lord Marples* 4% ... 4.4/2.9/2.2
 Siren, *Yulu* 3.6% ... 4/2.7/2
 Trumans, *Captain Lockwood* 4.2% ... 4/2.7/2

BAR PLATES

Tzatziki, cumin & caraway bread (v)	3.5	Red pepper houmous, cumin & caraway bread (v)	4
Sweet potato wedges, sour cream (v)	4	Mini sausages, honey & mustard glaze	4
Mushroom arancinis (v)	3.5	Spicy chorizo Scotch egg	4

SMALL PLATES

Broccoli & stilton soup, homemade toast (v) 5.5
 Puy lentil tabbouleh, charred purple sprouting & spring onion, pomegranate, tahini & lemon dressing (v) 6/11
 Warm goat's cheese, roast peaches, rocket, toasted pistachio, honey & balsamic reduction (v) 6.5
 Grilled Cornish mackerel fillet, celeriac remoulade, apple, watercress & pickled radish 6.5
 Duck & Madeira parfait, caramelised onion & homemade toast 6
 Chicken teriyaki skewers, Asian slaw, roasted peanuts & caramelised lime 6.5

BIG PLATES

7oz Flat iron steak, fries & dressed leaves 11

9oz Sirloin steak, fries & dressed leaves 16

Both served with garlic butter or peppercorn sauce

Roast Portobello mushroom, butternut, pearl barley, purple sprouting, crispy sage leaves & truffle oil (v) 12.5
 Beer battered haddock, proper chips, mushy peas & tartare sauce 13
 Pan-fried cod fillet, sautéed charlotte potatoes, braised fennel & leek, samphire & cider velouté 16.5
 Cajun chicken burger, cheddar, baby gem, aioli & fries 12.5
 Grosvenor burger, bacon, cheddar, baby gem lettuce, gherkin, red onion, Bloody Mary ketchup & fries 12.5

SIDES

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

PUDDING

Selection of ice creams & sorbet (3 scoops) (v) 5
Vanilla, chocolate, salted caramel, strawberry/ raspberry, mango
 Lemon sour cake, lemon curd, meringue & blackberries (v) 5.5
 Triple chocolate brownie, salted caramel sauce, crushed shortbread, raspberry sorbet (v) 6.5
 Sticky toffee pudding, toffee sauce & salted caramel ice cream (v) 6
 Grosvenor cheeseboard, oatcakes & caramelised onions 8/16
Brie de Meaux (soft), Black Bomber (hard), Cashel (blue)

12.5% discretionary service charge will be added to all tables of 6 or more.

All dishes marked (v) are vegetarian friendly

Allergen information is available on request from the team for all dishes