



# : THE GROSVENOR : 1904

## Today We Love... Beer!!

Twickenham Naked Ladies 4.4% ... 4.1/2.8/2.05  
 ABCs' Beaver State (Wheat beer) 4.2% ... 4/2.7/2  
 Vale Brewery's Brill Gold 3.5% ... 3.8/1.9  
 ABCs' Gamma 5% ... 4.3/2.9/2.15

### BAR PLATES

Tomato & basil arancinis (v)	3.5	Tzatziki & pitta (v)	3.5
Mini sausages, honey mustard	4	Houmous & pitta (v)	3.5
Cumberland Scotch egg	4	Sweet potato wedges, sour cream (v)(G)	3.5
Charcuterie board <i>(for 2/3)</i>	15	Lamb koftas, greek yoghurt	4

### SMALL PLATES

Asparagus & spinach soup, toasted bloomer (v) 5.5  
 Buffalo mozzarella, slow roasted tomato, wild garlic pesto & balsamic reduction (G) (v) 6.5  
 Grilled Cornish mackerel, rocket, fennel & orange salad, golden beetroot & olive salsa (G) 7  
 Duck liver parfait, caramelised onion & charred bread 6.5  
 Grilled lemon & thyme chicken, bacon, soft boiled egg, croutons, baby gem, parmesan & Caesar dressing 7/13.5

### BIG PLATES

Roast butternut, spiced red pepper & chickpea ragout, tenderstem broccoli, yoghurt & tahini (v) 12  
 Beer battered haddock, proper chips, mushy peas & tartare sauce 13  
 Pan-fried sea bass, Jersey royals, English asparagus, wilted spinach & sauce vierge (G) 17  
 Cajun chicken burger, cheddar, baby gem, sweet chilli mayo & fries 12  
 Fully loaded burger, bacon, cheddar, baby gem lettuce, red onion, Bloody Mary ketchup & fries 12.5  
 12oz Côte de boeuf, proper chips, dressed leaves & garlic butter 21  
 Glazed beef short rib, 7oz flat iron, buttered mash, hispi cabbage & red wine reduction *(sharer for 2)* 32

### 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  
*Chocolate, salted caramel, vanilla/ raspberry, apple, mango*  
 Chocolate brownie, chocolate sauce & raspberry sorbet (v) 6  
 Sticky toffee pudding & salted caramel ice cream (v) 6  
 Lemon posset, berry compote & lemon curd, shortbread (v) 5.5  
 Selection of 'Cheddar Deli' cheeses, oatcakes & caramelised onions (v) 8/14  
*Westcombe cheddar (hard) Cenarth brie (soft) Stilton (blue)*

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.

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