



# : THE GROSVENOR : 1904

## HOMEMADE BAR PLATES

Sweet potato wedges, sour cream (v)	4	Tzatziki, pitta bread (v)	3.5
Hummus, pitta bread (v)	3.5	Mini sausages, honey & mustard glaze	4
Salt & pepper squid	4	Scotch egg, HP sauce	4

### £6 LUNCH

*(Served between 12-3pm)*

Vegetable & lentils, tomato sauce & cheddar cheese mini pizza  
 Beer battered cod goujons, tartare sauce, & mixed leaf salad  
 Soup & sandwich of the day

### STARTERS

Carrot & coriander soup, charred sourdough toast 5.5

Roast sweet potato, avocado, mozzarella, pine nuts, pomegranate, mustard vinaigrette, balsamic reduction  
 & rocket 7.5

Veggie board: hummus, tzatziki, tomato, basil & mozzarella arancinis, marinated olives, halloumi & charred  
 pitta (v) 7/14

Chicken liver & brandy parfait, caramelized onion & sourdough toast 6

### MAINS

Butternut squash risotto, roasted onion, crispy kale & roasted pine nuts 11.5

Roast Atlantic cod fillet, sauté potatoes, snow peas, green beans & wilted spinach, fennel & white wine  
 cream 17

'Cornish coaster' beer battered haddock, proper chips, mushy peas & tartare sauce 13

Cumberland sausages, mashed potatoes & onion gravy 11.5

Aberdeen Angus burger, bacon, cheddar, baby gem lettuce, onion, gherkin, Bloody Mary ketchup & fries 12

7oz West Country grass fed flat iron steak, proper chips, dressed leaved, garlic butter 14

Dressed red onion & baby leaves/Proper chips/French fries/Savoy cabbage 3.5 each

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.