



: THE GROSVENOR : 1904

On days like these, why not try...

Weird Beard *The Frog is Fired* 4.4% - 5.8/3.85/2.9

Old Hands *Denali APA Citra* 5.5% - 5.9/3.95/2.95

Bbno 01|30 *Saison Loral* 5.5% - 6.5/4.4/3.25

SMALL PLATES

Pea, mint & fennel soup, homemade bread (v) 5.5

Roasted sweet potato, roasted red onion, feta & rocket salad, lentil & parsley dressing (v) 6.5/12

Smoked trout, soft boiled egg, Jersey Royals, radish, watercress & baby spinach salad, sour cream dressing 7.5

Chicken liver parfait, caramelised onion & charred homemade bread 6

Merguez sausages, warm tabbouleh & baby leaf salad, harissa & tzatziki 7/13

BIG PLATES

½ Roast chicken, pork & sage stuffing & bread sauce 15.5

28 day aged Striploin, Yorkshire pudding & horseradish sauce 17.5

All roasts served with roast potatoes, carrots, parsnips, savoy cabbage & proper gravy

Ratatouille, puy lentil & mushroom stuffed courgettes, tomato & baby spinach ragout, rocket & basil pistou (v) 13.5

Beer battered haddock, proper chips, mushy peas & tartare sauce 13

Whole Brixham plaice, Jersey royal, spring onion & dill salad, prawn & caper butter 17

Grilled lemon & thyme chicken burger, cheddar, baby gem, aioli & fries 13.5

Wagyu burger, bacon, cheddar, baby gem lettuce, gherkin, red onion, Bloody Mary ketchup & fries 13.5

SIDES

Dressed red onion & baby leaves, proper chips, French fries, savoy cabbage, 2 Yorkshires & gravy 3.5 each

PUDDING

Selection of ice creams (3 scoops) (v) 5

Chocolate, vanilla, salted caramel / raspberry

Strawberry Eton mess & shortbread (v) 5.5

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

Iced chocolate parfait, brownie & Oreo crumb, berry compote (v) 6.5

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