



: THE GROSVENOR : 1904

TODAY'S £6 LUNCH

Feta, roasted sweet potato & red onion, balsamic & rocket salad (v)
 Salmon & cod mini fish cake, wilted spinach & mustard cream
 Rare roast beef open sandwich, horseradish mayo, watercress & fries

BAR PLATES

Tzatziki, pitta bread (v)	3.5	Houmous, pitta bread (v)	3.5
Mini sausages, honey & mustard glaze	4	Sweet potato wedges & sour cream (v)	4
Chorizo Scotch egg, HP sauce	4.5		

SMALL PLATES

Celeriac soup, chives & truffle oil, charred sourdough (v) 5.5
 Crispy Brie de Meaux, rocket & pear salad, candy walnuts, cranberry chutney (v) 6
 Roasted butternut, pearl barley, date & rocket salad, pomegranate dressing (v) 5.5
 Home cured gravlax, marinated beets, pickled cucumber, baby leaves, horseradish & mustard vinaigrette 6.5
 Chicken liver & brandy parfait, caramelised onion & sourdough toast 6.5
 Confit duck croquettes, watercress & toasted pistachio salad, spiced plum compote 6.5

BIG PLATES

Herb gnocchi, mushroom puree, roast parsnip, curly kale & old Winchester (v) 12.5
 Beer battered haddock, proper chips, mushy peas & tartare sauce 13
 Pan fried cod fillet, herb crushed new potatoes, wilted spinach, mussel & white wine velouté 12.5
 Cajun chicken burger, cheddar, baby gem, aioli & French fries 12.5
 Wagyu burger, cheddar, bacon, red onion, baby gem lettuce, gherkin, Bloody Mary ketchup & fries 12.5
 Free range Gloucester Old Spot sausage & mash, onion gravy 11.5
 Steak & ale pie, suet crust lid & buttered mash 12.5
 Venison bourguignon, carrot & swede crispy cake, braised red cabbage 17
 7oz Flat iron steak, fries, dressed leaves & chop house butter 12

SIDES

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

PUDDING

Selection of ice creams & sorbet (3 scoops) (v) 5
Chocolate, vanilla, honeycomb, salted caramel / mango, raspberry
 Apple & mixed berry crumble, homemade custard (v) 5.5
 Triple chocolate brownie, crushed shortbread, raspberry sorbet (v) 6.5
 Sticky toffee pudding, toffee sauce & salted caramel ice cream (v) 6
 Grosvenor cheeseboard, biscuits & caramelised onions 7/14
Black Bomber (hard), Stilton (blue), reverend Brie (soft)

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.