



: THE GROSVENOR : 1904

TODAY WE LOVE?.....!!!

Virgin/Bloody Mary 3.5/6.95

SMALL PLATES

Celeriac soup, chives & truffle oil, charred sourdough (v) 5.5

Crispy Brie de Meaux, rocket & pear salad, toasted walnuts, cranberry chutney (v) 6

Roasted sweet potato, pearl barley, pomegranate, date & baby spinach salad, tahini dressing (v) 6

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

Choose two meat roasts as a sharer £32 (*for 2*) (extra trimmings included)

Mushroom & vegetable lentil bake, homemade vegetable gravy (v) 12.5

Norfolk turkey, pork & sage stuffing, cranberry sauce 15.5

Hampshire pork loin, crackling & apple sauce 15.5

28 day aged Striploin, Yorkshire pudding & horseradish sauce 16.5

All roasts served with roast potatoes, parsnips, carrots, curly kale, braised red cabbage, & proper gravy

Chestnut gnocchi, mushroom puree, roast parsnip & turnips, curly kale & old Winchester (v) 12.5

Pan fried cod fillet, herb crushed new potatoes, mussels, wilted spinach velouté 17

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

SIDES

Dressed red onion & baby leaves, proper chips, seasonal greens, 2 Yorkies & gravy 3.5 each

PUDDING

Selection of ice creams & sorbet (*3 scoops*) (v) 5

Chocolate, honeycomb, salted caramel, vanilla / mango, raspberry

Apple & mixed berry crumble, homemade custard (v) 5.5

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

Dark chocolate mousse, Oreo & brownie crumb, salted caramel sauce & raspberry sorbet (v) 6.5

'Cheddar deli' cheeseboard, water biscuits & caramelised onions 7/14

Perl Wen (soft), Black bomber (hard) Cropwell Bishop (Blue)

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.