



# : THE GROSVENOR : 1904

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## HOMEMADE BAR PLATES ALL £4

Hummus, pitta bread (v)  
Mini sausages, honey & mustard glaze  
Salt & pepper squid

Tzatziki, pitta bread (v)  
Sweet potato wedges, sour cream (v)  
Scotch egg, HP sauce

## STARTERS

Soup of the day served with charred sourdough toast 5.5

Roast sweet potato, avocado, mozzarella, pine nuts, pomegranate, mustard vinaigrette, balsamic reduction  
& rocket 7.5/13

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

Smoked trout, rocket & marinated beetroot salad, crème fraiche 6

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

Lamb kofta, dressed baby gem, red onion, tzatziki 6

## MAINS

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

Pan fried salmon, English asparagus, new potatoes & caper butter 17

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

Lamb steak, fries, dressed leaves, peppercorn sauce 14

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, garlic butter & dressed mixed leaf salad 14

Dressed baby leaves & red onion/Proper chips/French fries/ Broccoli, garlic & chilli 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.