



: THE GROSVENOR : 1904

Horseradish infused vodka Bloody Mary 6.95

White onion & cider, charred sourdough toast (v) 5.5

Spiced butternut squash, baba ganoush, herb couscous & chickpea, dates & pomegranate dressing (v) 5.5/10.5

Buffalo mozzarella & mushroom arancini, rocket & balsamic salad (v) 6.5

Citrus-cured salmon, honey glazed beets, pickled cucumber, watercress, dill & horseradish crème fraiche 7

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

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

Mushroom & vegetable lentil bake, homemade vegetable gravy (v) 12

½ Free range Castle mead roast chicken, pork & sage stuffing, bread sauce 15.5

Rosemary & garlic saddle of salt marsh Devonshire lamb, mint sauce 16.5

28 day aged West Country Striploin, Yorkshire pudding & horseradish sauce 16.5

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

Roast sweet potato & red onion, artichoke & truffle oil puree, crispy kale & toasted pine nuts (v) 12

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

Cod fillet, potato & herb cake, purple sprouting broccoli, tomato & caper dressing 16

Slow braised cottage pie, mash lid, seasonal greens 11.5

Dressed red onion & baby leaves, proper chips, French fries, 2 Yorkies & gravy 3.5 each

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

Salted caramel, vanilla, chocolate, honeycomb / mango, raspberry

Apple & rhubarb crumble, homemade custard (v) 5.5

Triple chocolate brownie, honeycomb & hazelnut crumb, raspberry sorbet (v) 6

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

Grosvenor cheeseboard, water biscuits, caramelised onion 7/14

Reverend (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.