

:THE GROSVENOR: 1904

Sunday 13th March – Lunch On days like these...

A By The Horns Lambeth Walk London Porter, 5.1% £4.00/2.00

Roast tomato & pepper soup, homemade toast (v) £6

Warm sweet potato, chickpea, sun blushed tomato & rocket salad, honey & cider vinaigrette (GF) (v) £6/11

Smoked haddock & leek gratin, poached egg, homemade toast £6

Chicken liver parfait, grape & apple chutney, charred bread £6

Charcuterie board, olives, baby leaves, charred bread (GF*) (for 2/3) £15

 $\frac{1}{2}$ Roast chicken, pork & sage stuffing, bread sauce (GF*) £15 Hampshire loin of pork, crackling, cider & apple sauce (GF*) £15

28 day aged rib of beef, Yorkshire pudding & horseradish (GF*) £15.5

All served with – roast potatoes, roast carrots, braised red cabbage, curly kale, proper gravy

Butternut, baby spinach & wild garlic risotto, toasted pine nuts, parmesan crisp,
lemon & thyme goat's curd (GF) (v) £13

Beer battered haddock, proper chips, mushy peas & tartare sauce £13 Grilled tuna steak, Asian broth, rice noodles, shitake mushrooms, pak choi, spring onions, coriander & chili (GF) £17

2 Yorkies & proper gravy, French fries, proper chips, green beans & garlic butter, dressed red onion & baby leaves £3 each

Selection of ice cream & sorbet £5

Sticky toffee pudding, toffee sauce, salted caramel ice cream £6

Triple chocolate brownie, chocolate sauce & raspberry sorbet £6

Apple & rhubarb crumble, vanilla ice cream £6

'Cheddar deli' cheese slate, oat cakes, apple & grape chutney (GF*) £8/15

Westcombe (hard), Wensleydale (blue), Perl wen (soft)

All dishes marked (V) are vegetarian and (GF) are gluten free. Allergen information is available on request from the team. Many of our dishes can be prepared with a healthy diet in mind – if you have a preferred cooking method or any particular dietary requirements please feel free to ask. We will do our best to oblige