

# WINTER AT THE CROWN

AT WILD THYME & HONEY

*Our Winter A La Carte menu launches just as the excitement and anticipation of the festive season begins. This is the time for cosy nooks, crackling log fires, warming dishes and family feasts, a truly enchanting time of year.*

*Get ready to savour some fantastic new and revamped dishes infused with a touch of festive spirit, including our delicious Pigs in Blankets Scotch Egg with cranberry sauce, the return of the Bloody Mary Prawn, Crab and Avocado Cocktail, our Kirsch and Sherry Trifle with English custard, black cherries and Chantilly cream and our new and delightful Panettone Bread and Butter Pudding.*

*Whether you're joining us for a cosy brunch, a hearty family lunch, a festive gathering with friends or an intimate dinner, our team can't wait to host you.*



## OUR FOOD PHILOSOPHY

*We believe every meal should be a memorable experience that stays with you long after the last bite is savoured. This starts with an unwavering commitment to quality ingredients and our talented, highly skilled chefs. Our menus subtly elevate British classics while incorporating the depth and flavour of global cuisine, all sourced from best-in-class suppliers, who share our ethos in supporting high-quality, low-impact produce. This allows us to focus on the flavour, texture and aroma of each and every dish.*

## DISCOVER OUR FESTIVE MENUS

Our range of festive menus offer something for every occasion. Ask your server for a copy of our Christmas brochure.

## NEW LUNCH SPECIALS

Indulge in our new, great value weekday lunch specials, offered from Monday to Friday between 12pm and 3pm.

BE SURE TO ASK OUR TEAM ABOUT TODAY'S SPECIALS  
DISPLAYED ON THE BLACKBOARD!

We welcome well-behaved dogs in all areas of our restaurant and pub and have a number of dog friendly bedrooms.

The Dining Room

The Bar

The Argentinian Courtyard

The Terrace by the Brook

Riverside Domes

PRIVATE DINING, WEDDINGS & EVENTS

The Eaves

The Hide

Secret Garden Room

Wild Thyme & Honey Suite

24 BOUTIQUE BEDROOMS

DOWNLOAD THE GROSVENOR APP

## GOLD Rewards

IN THE APP STORE OR GOOGLE PLAY FOR ANDROID



Become a Gold Rewards member and you'll earn 5p for every £1 you spend in one of our pubs, to use towards another visit. You will also access many other rewards, tasting events and exclusive offers.

## LIGHT BITES & BREADS

**Nocellara Olives** (stone in) VE 4.5 | **Truffle-Seasoned Pork Scratchings** 4.5

**Freshly Baked Ancient Grain Sourdough**, miso butter V, \*VE 6.5

**NEW Corn Ribs**, mulled wine butter VE 6.5 | **NEW Mushroom Croquettes**, aioli and parmesan V \*VE 8

### SMALL PLATES

*Small yet perfectly formed, our light bites and starters are packed full of incredible flavours.*

|                                                                                                                |     |      |
|----------------------------------------------------------------------------------------------------------------|-----|------|
| <b>Bang-Bang Cauliflower</b> , sriracha and sesame mayo, coriander shoots                                      | VE  | 7    |
| <b>French Onion Soup</b> , raclette rarebit croquette                                                          | *VE | 9    |
| <b>NEW Duck Liver Parfait</b> , green peppercorn Chantilly cream, confit onion purée, caraway and rye crostini |     | 9.5  |
| <b>NEW Pigs in Blankets Scotch Egg</b> , cranberry sauce                                                       |     | 9.5  |
| <b>Grosvenor Signature Twice Baked Cheddar Cheese Soufflé</b> , crispy leeks, truffled Mornay                  | V   | 11.5 |
| <b>NEW Grosvenor Signature Bloody Mary Prawn Cocktail</b> , crab and avocado                                   |     | 11.5 |
| <b>NEW West Country Mussels</b> , smoked bacon, Cornish cider and leek                                         |     | 11.5 |

### FROM THE LAND, SEA & GARDEN

*Accompanied by dishes that celebrate the vibrant flavours and variety of global cuisine, our menus also proudly highlight the finest produce and ingredients sourced from across the British Isles.*

|                                                                                                                                                                                                                                               |       |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-------|
| <b>Wild Mushroom Risotto</b> , porcini crumb and truffled fonduta                                                                                                                                                                             | V *VE | 16.25 |
| <b>Redefine Meat™ Plant-Based Burger</b> , vegan cheese, beetroot relish, miso mayonnaise, skin on fries                                                                                                                                      | VE    | 19.5  |
| <b>Grosvenor Signature Fish Pie</b> with salmon, white fish, smoked haddock and prawns topped with duchess potato                                                                                                                             |       | 21    |
| <b>Grosvenor Signature Battered Fish and Triple-Cooked Beef Dripping Chips</b> , mushy peas, homemade tartare sauce, chip shop curry sauce, fresh lemon<br><i>*Fish may change dependent on seasonal availability and weekly market price</i> |       | 21    |
| <b>Buttermilk Chicken Breast Burger</b> , smoked Applewood cheese, house ranch dressing, smoked English streaky bacon, confit onion, beef dripping skin on fries                                                                              |       | 21.5  |
| <b>Tender Beef and Aubergine Massaman Curry</b> , sticky jasmine and lime rice, pickles                                                                                                                                                       | *VE   | 22    |
| <b>Chicken, Gammon and Leek Pie</b> , mashed potatoes, buttered kale, parsley sauce                                                                                                                                                           |       | 22.5  |
| <b>8 Hour Slow Braised Shoulder of Beef Bourguignon</b> , beef fat carrot, horseradish potato, smoked English streaky bacon                                                                                                                   |       | 23.95 |
| <b>NEW Herb and Seaweed Crusted Baked Cod</b> , Champagne sabayon, mussels, spinach and samphire                                                                                                                                              |       | 24.5  |
| <b>NEW West Country Mussels</b> , smoked bacon, Cornish cider and leek, beef dripping skin on fries                                                                                                                                           |       | 24.95 |

## FROM THE GRILL

*All the meat on our Grill Menu is supplied by Aubrey Allen, one of the only butchers that hold The Royal Warrant.*

**Grosvenor Signature Steak Burger** topped with house sauce, crispy onions, beef dripping skin on fries, 'Nduja ketchup 19.5  
*Add smoked Applewood cheese £2, add smoked English streaky bacon £2, double patty £5*

**Grosvenor Signature Steak Frites**, 28 day dry aged rump steak, triple peppercorn sauce, beef dripping skin on fries 25.95

**Grosvenor Signature Mixed Grill**, Venison Haunch, dry aged rump steak, maple cured gammon rib eye, cumberland sausage, buttermilk onion rings, herb crusted flat mushroom, straw fries, all served with our house HP sauce gravy 37

**Grosvenor Signature 10oz 28-day Dry Aged Sirloin Steak**, herb buttered mushroom, vine tomatoes, buttermilk onion rings, beef dripping skin on fries 39

### House Recipe Sauces

Triple peppercorn sauce £2.50 | Red wine and madeira jus £2.50 | HP sauce gravy £2.50 | Bearnaise sauce v £3.50

## GROSVENOR SUNDAY ROASTS

SERVED SUNDAY  
FROM 12PM

*Sundays are our favourite day of the week! A Grosvenor Sunday lunch is truly exceptional, with carefully prepared homemade dishes and using only the highest quality ingredients.*

ALL ROASTS ARE SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, FRESH SEASONAL VEGETABLES, ROASTED ROOTS, DUCK FAT ROAST POTATOES AND LASHINGS OF OUR SPECIAL RECIPE HOUSE GRAVY

**Redefine Meat™ Wellington**, mushroom duxelle, Yorkshire pudding, roast potatoes, seasonal vegetables, plant-based gravy v \*VE 19.75

**Honey Roast Belly of English Pork**, cider apple sauce, crackling 22

**Kent Woodland Reared Turkey Parcel**, sage and onion stuffing wrapped in English streaky bacon, pig in a blanket, charred sprouts, cranberry sauce 25.95

**Rosemary Roasted Leg of West Country Lamb**, crisp pea and ricotta bon bon, homemade mint jelly 24.75

**Dry Aged Sirloin of British Beef**, homemade horseradish cream 28.95

Extra Yorkshire pudding and duck fat roast potatoes £1pp | **Grosvenor Signature Cauliflower Cheese**, Mornay sauce v £7.50

## SEASONAL SIDES

**Caesar Salad**, charred croutons, parmesan ADD ANCHOVIES £2 5

**Roasted sprouts and crispy kale**, Marmite butter 5

**Mulled Wine Braised Red Cabbage** VE 5

**Pigs in Blankets 4 or 6** 5/8

**Beetroot and Squash Salad**, kale, goats curd v, \*VE 5.95

## POTATOES

**Beef dripping skin on fries**, rosemary and thyme sea salt \*VE 5  
ADD PARMESAN AND TRUFFLE £2

**Triple-cooked beef dripping chips**, rosemary and thyme sea salt \*VE 5  
ADD PARMESAN AND TRUFFLE £2

**Lyonnais potato**, caramelised onions, garlic and rosemary v 5.5  
ADD RACLETTE £2.50



BOOK AN EXQUISITE  
★ FESTIVE ★  
AFTERNOON TEA ★

£32.95 pp

INCLUDES BOTTOMLESS TEA  
AND CAFETIERE COFFEE

★ CHAMPAGNE ★  
FESTIVE ★  
AFTERNOON TEA ★

£37.95 pp

ASK YOUR SERVER FOR  
A COPY OF OUR MENU

## SANDWICHES

Add beef dripping skin-on fries, £2.50

**NEW Roasted Squash, Goats Curds & Glazed Beetroot Bruschetta**

ADD SMOKED ENGLISH STREAKY BACON £2, ADD RICH-YOLK POACHED EGGS £2

V, \*VE 12

**XXL Three Cheese Toastie** ADD ROAST BEEF £5, ADD TURKEY £5, ADD TUNA £5

V 15.75

**Festive Club Sandwich**, toasted brioche, turkey pastrami, smoked English streaky bacon, cranberry, sage & onion stuffing, a pig in blanket

15.95

**NEW The Sea Dog**, crispy battered fish, tartare dressed iceberg, sub roll, mustard mayonnaise, chip shop curry sauce, beef dripping skin-on fries or triple-cooked chips.

17

SERVED MON - SAT  
12PM - 4PM

## SATURDAY BRUNCH SPECIALS

11AM - 3PM

Our made to order brunch specials are the perfect mid-morning or lunchtime meal! Enjoy any brunch special with 90 minutes of free-flowing brunch cocktails £38 INCLUDES: PROSECCO, BELLINI, MIMOSA, BLOODY MARY OR APEROL SPRITZ

**Smashed Avocado**, toasted sourdough, heritage tomatoes, fermented red chilli and toasted seeds  
ADD POACHED RICH-YOLK EGGS FOR £2

VE 12.5

**Smoked Scottish Salmon**, scrambled rich-yolk eggs, sourdough toast, fresh chive

13.5

**English Garden Breakfast**, plant-based sausage, rich-yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato and onion hash brown, toasted sourdough.

\*VE 16.5

**Full English Breakfast**, free range sausage, smoked English streaky bacon, Clonakilty black pudding, potato and onion hash brown, rich-yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, toasted sourdough

17.75

## DESSERTS

We believe a dessert should taste as beautiful as it looks, crafted to delight every sense.

**Grosvenor Signature Apple and Cranberry Crumble**, caramelised oat crumb, maple and cinnamon custard

V \*VE 8

**NEW Festive Profiterole Tower** filled with chocolate cream, salted caramel pouring sauce

V 9.5

**Grosvenor Signature Sticky Toffee Pudding**, spiced brandy snap, French vanilla gelato, miso butterscotch sauce

V 9.5

**NEW Grosvenor Signature Kirsch and Sherry Trifle**, English custard, black cherries, Chantilly cream

9.5

**Festive Cheese:** Somerset Brie or Cashel Blue, homemade mince pie, onion purée, fig and sultana toasts

V 9.5

**NEW Panettone Bread and Butter Pudding**, French vanilla gelato, clementine custard

V 9.95

**NEW Winter Spiced Vanilla Bean Cheesecake**, caramelised pear, rum and raisin ice cream

V 9.95

**NEW Festive Chocolate and Cherry Bauble**, salted caramel sauce

12

**Gingerbread Baked Alaska (for two to share)**

V 16

**One scoop of Gelato or Sorbet, classic wafer** \*VE £3.50 **Three scoops of Gelato or Sorbet, classic wafer** \*VE £7

CHOOSE FROM: French vanilla, Chocolate truffle, Strawberry meringue, Iced latte, Salted caramel, Clotted cream and cherry ripple, Lemon sorbet, Hedgerow sorbet

Our supplier, MOOKA creates a unique selection of flavours for our menus, utilising traditional methods and original recipes.