

SUMMER AT THE CROWN

AT WILD THYME & HONEY

Embrace the Bold Flavours of Summer

Summer brings an array of bold flavours, vibrant colours and the delight of long, sun-soaked days. Our new menu pays tribute to the season with fresh, ingredient-driven dishes and alfresco dining experiences.

Indulge in our mouth-watering grilled steaks, tender Cornish lamb, buttery summer greens, delicious sweetcorn ribs and refreshing Gochujang-glazed pork belly paired with a light watermelon salad. Each dish is thoughtfully crafted to embody the essence of summer. Whether you're enjoying a leisurely brunch, a sunny lunch, or a warm evening with friends, we eagerly await your visit.

Let's savour the golden days of summer together.



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.

TRY OUR FIXED PRICE MENU

£21.95 for 2 courses £24.95 for 3 courses

Please ask your server for a copy

Can we tempt you with a small plate
or a dessert to go with your Sunday roast?

Enjoy any two-courses for £29.50
or three-courses for £34.95

PLEASE NOTE, SOME DISHES ARE EXCLUDED FROM THIS OFFER

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

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Become a Grosvenor Gold Rewards member and
as you indulge in drinking and dining experiences,
you'll earn 5p for every £1 you spend to use towards
another visit along with other exclusive rewards



GOLD Rewards

LIGHT BITES & BREADS

Irresistible Nocellara Olives VE 4.5 | **Moreish Salt and Vinegar Seasoned Pork Scratchings** 4.5

NEW Baked Ancient Grain Sourdough with homemade sundried tomato butter *VE 6.5

NEW Corn Ribs generously dressed in a mouth-watering chilli, lime and coriander butter VE 6.5

NEW Chicken Kiev Croquettes served with parsley aioli and a sprinkle of fresh parmesan 8

SMALL PLATES

Our light bites and starters may be petite, yet they are expertly crafted to showcase the abundance of produce that summer has to offer.

Bang-Bang Cauliflower served with spicy Sriracha and sesame mayo, garnished with coriander shoots v 7

Ham Hock Terrine paired with Olivier salad, caperberries and toasted sourdough 8.25

NEW Fresh Hampshire Watercress and Garden Pea Soup enhanced with homemade horseradish cream v 9

Handmade 'Nduja Scotch Egg served with whipped mascarpone, tangy goat's cheese and herb oil 9.5

NEW Fresh Italian Burrata served with fresh grilled peaches and mint salsa *VE 10.75

NEW Sesame Prawn and Squid Crumpet served with a tangy soy and ginger dipping sauce 11.5

NEW Baked Scallops in Shell finished with melting 'Nduja butter and fennel relish 13.75

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.

NEW Fresh Lemon and Basil Risotto with sweet roasted cherry tomatoes and crispy mozzarella *VE 16.25

NEW Poached Salmon and Crayfish Fishcake served with creamy parsley sauce, a poached rich yolk egg and pickled cucumber 20.5

NEW Gochujang Glazed Pork Belly spicy, sweet, salty pork served with a light and refreshing watermelon salad 19.25

Butter Chicken Ruby topped with sweet pomegranate seeds, served with fluffy pilau rice and garlic naan 20.5

NEW Redefine Meat™ Plant-Based Burger topped with vegan cheese, beetroot relish, miso mayonnaise and skin-on fries. *Redefine Meat use cutting-edge technology to create their award-winning burger from entirely plant-based ingredients.* VE 19.5

NEW Chicken and Mushroom Pie hand crafted and served with creamy champ mash, oven roasted carrots and a homemade tarragon sauce 21.5

Buttermilk Chicken Breast Burger topped with smoked Applewood cheese, house ranch dressing, smoked English streaky bacon, confit onion and beef dripping skin-on fries 20.25

Grosvenor Signature Battered Haddock a generous portion served with triple-cooked beef dripping chips, braised marrowfat peas, homemade tartare sauce and fresh lemon 21

NEW Chermoula Marinated Seabass Fillets served with tangy pickled fennel, homemade sundried tomato butter and black Greek olives 23.5

FROM THE ROBATA GRILL

All of our beef comes from Aubrey Allen, one of the only butchers that hold The Royal Warrant. Using premium cuts of 28-day dry-aged meat, this traditional Japanese cooking method is known as 'fireside grill'. The meat is cooked over an open fire of glowing coals, resulting in a crispy, smoky exterior and succulent, juicy flavours.

Grosvenor Signature Steak Burger topped with house sauce, crispy onions, beef dripping skin-on fries and 'Nduja ketchup <i>Add smoked Applewood cheese 2, smoked English streaky bacon 2, double patty 5</i>	18.25
Mixed Grill of Cornish Lamb with a Za'atar marinated lamb steak, Merguez sausage, Brochette, Sumac onions and Tzatziki, served on a fluffy grilled flatbread	25.5
Grosvenor Signature Steak Frites grass-fed 28-day dry-aged rump cap steak, house recipe triple peppercorn sauce and crispy beef dripping skin-on fries	25.75
Grosvenor Signature 10oz Sirloin Steak grass-fed 28-day dry-aged steak served with herb butter mushrooms, buttermilk onion rings and crispy beef dripping skin-on fries	36
House Recipe Sauces Triple peppercorn sauce, Red wine and Madeira jus, Béarnaise sauce v	2.5

GROSVENOR SUNDAY ROASTS

SERVED SUNDAY
FROM 12PM

Sundays are our favourite day of the week! We cherish the opportunity to nourish families with delightful meals. A Grosvenor Sunday lunch is truly exceptional, showcasing homemade dishes using the highest quality ingredients.

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

NEW Roasted Beetroot and Charred Aubergine Pithivier with Yorkshire pudding, roast potatoes, seasonal greens and plant-based gravy *VE 19.75

Honey Roast Belly of English Pork with cider apple sauce and crackling 21

Half Spatchcock Roast Norfolk Chicken with lemon, garlic and herb butter 22

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

Dry-aged Sirloin of British Beef with homemade horseradish cream 28.75

Extra Yorkshire pudding and duck fat roast potatoes 1 pp | **Grosvenor Signature** cauliflower cheese, rich mornay sauce v 7.5

Elevate your dining experience with these bowls of seasonal delights. They make the ideal complement to any meal!

GREENS & SALADS

Caesar Salad with charred croutons and Parmesan ADD ANCHOVIES £2	5
Heritage Tomatoes with whipped Rosary goats' cheese, mascarpone and a light raspberry vinaigrette	V 5.25
NEW Buttered Summer Greens	*VE 4.5

POTATOES

Beef Dripping Skin-on Fries with rosemary and thyme sea salt ADD PARMESAN AND TRUFFLE £2	*VE 5
Triple Cooked Beef Dripping Fat Chips with rosemary and thyme sea salt ADD PARMESAN AND TRUFFLE £2	*VE 5
Sautéed New Potatoes salsa verde, and capers	V 7.5

V = vegetarian. VE = vegan. *VE = can be adapted to vegan.

BOOK AN EXQUISITE
AFTERNOON TEA

£25.95 pp

Includes bottomless teas
and cafetiere coffee

Champagne Afternoon Tea
£35pp

ASK YOUR SERVER FOR A COPY OF OUR MENU

SATURDAY BRUNCH SPECIALS

11AM - 3PM

Our made to order brunch specials are the perfect morning-ish 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 on Toasted Sourdough heritage tomatoes, fermented red chilli and toasted seeds

VE 12.5

ADD POACHED RICH YOLK EGGS £2 EACH

Smoked Scottish Salmon with Scrambled Rich Yolk Eggs, sourdough toast and fresh chives

13.5

Grosvenor Signature Full English Breakfast a classic for a reason! 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 and toasted sourdough

17.75

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

SANDWICHES

SERVED MON - SAT
12PM - 4PM

Add beef dripping skin-on fries, £2.50

Avocado and Hummus Bruschetta,

courgette, dukkah and goats cheese *VE

12

ADD SMOKED ENGLISH BACON £2

ADD A RICH YOLK POACHED EGG £2

XXL Three Cheese Toastie

15.75

ADD PROSCIUTTO £5, ADD TUNA £3.50

NEW Prosciutto, Grilled Peach,

Hot Honey and Burrata Bruschetta

16.5

Grosvenor Signature Club Sandwich

toasted brioche, buttermilk chicken

breast, smoked streaky bacon, 'Nduja

ketchup and crushed avocado

17

DESSERTS

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

NEW Apple and Rhubarb Crumble served with caramelised oat crumb and rich egg yolk custard *VE 8

Grosvenor Signature Sticky Toffee Pudding served with a spiced brandy snap, French vanilla gelato and miso caramel sauce V 9

NEW Cherry and White Chocolate Craquelin Bun V 9.5

NEW Coffee and Chocolate Gateau served with caffè latte gelato V 9.5

NEW Grosvenor Signature Eton Mess Sundae with vanilla Chantilly and English strawberries V 9

NEW Gin and Citrus Torte served with a refreshing lemon sorbet V 10

Biscoff Cheesecake paired with vanilla gelato and caramelised banana V 10.25

SELECTION OF CHEESE to share

An incredible selection of award-winning cheeses from Carmarthenshire, Canterbury and Kent. Perl Las, Ancient Ashmore, Kelly's goats' cheese, artisan crackers, confit onion, thyme honey, macerated semi dried grapes 19

One scoop of Gelato or Sorbet £3 or three scoops of Gelato or Sorbet £7 *VE

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.