



## LIGHT BITES & BREADS

Nocellara Olives (stone in) VE 4.5 | NEW Sage and Onion Seasoned Pork Scratchings 4.5  
NEW Corn Ribs, kimchi salt, gochujang VE 6 | NEW Chicken Kiev Croquette, wild garlic aioli 8  
Freshly Baked Ancient Grain Sourdough, wild garlic butter V, \*VE 6.95

## SMALL PLATES

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

**Bang-Bang Cauliflower**, sriracha and sesame mayo, coriander shoots VE 7  
**NEW Pistou Soup**, basil, spinach ravioli, parmesan V, \*VE 7.5  
**Ham Hock Terrine**, celeriac remoulade, gooseberry chutney, buttered rye bread 8  
**NEW Burrata panzanella salad**, basil, bitter leaves V 9.5  
**Grosvenor Signature Twice Baked Cheddar Cheese Soufflé**, lobster thermidor sauce, Gruyère crisp 11.5  
**NEW Scallops Wrapped in Smoked Bacon**, 'Nduja butter sauce, cauliflower 12

## FROM THE LAND, SEA & GARDEN

Our menus feature vibrant global cuisine and showcase the finest produce from the British Isles.

**NEW Risotto Primavera**, asparagus, Gruyère crisp V \*VE 16.25  
**Redefine Meat™ Plant-Based Burger**, vegan cheese, beetroot relish, miso mayonnaise, skin on fries VE 19.95  
**Grosvenor Signature Battered Fish and Triple-Cooked Beef Dripping Chips**, mushy peas, homemade tartare sauce, chip shop curry sauce, fresh lemon 21  
\*Fish may change dependent on seasonal availability and weekly market price  
**Grosvenor Signature Fish Pie**, parmesan and rich yolk potato topping 21  
**Buttermilk Chicken Breast Burger**, smoked Applewood cheese, house ranch dressing, smoked English streaky bacon, confit onion, beef dripping skin on fries 21.

## 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 19.75  
**Add smoked Applewood cheese £2, add smoked English streaky bacon £2.5, double patty £5**  
**Grosvenor Signature Steak Frites**, triple peppercorn sauce, beef dripping skin on fries 27.5

## 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 | Wild Garlic Butter V £2.50

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

Allergens: Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request.

## GROSVENOR SUNDAY ROASTS

A Grosvenor Sunday features thoughtfully crafted homemade dishes made with only the finest 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 TM Wellington**, mushroom duxelle, Yorkshire pudding, roast potatoes, seasonal vegetables, plant-based gravy 21.00

**NEW Porchetta**, sage and onion stuffed apple 23.50

**Roast Half Spatchcock Higher Welfare British Chicken**, wild garlic and herb butter 24.50

**Rosemary Roasted Leg of West Country Lamb**, crisp pea and ricotta bon bon, homemade mint jelly 25.00

**Dry Aged Sirloin of British Beef**, homemade horseradish cream 29.95

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

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## DESSERTS

**NEW Grosvenor Signature Apple and Blackberry Crumble**, vanilla and lavender custard V \*VE 8.5

**Grosvenor Signature Sticky Toffee Pudding**, spiced brandy snap, French vanilla gelato, miso butterscotch sauce V 9

**NEW Crème Brûlée**, thyme and honey, vanilla gelato V 9.5

**NEW Lancashire Cheese**, Eccles Cake, Rhubarb and Apple Gel V 9.5

**NEW Strawberry and Elderflower Eton Mess Sundae** V 9.75

**NEW Blueberry Cheesecake**, meringue shards, lemon sorbet V 10.25

**NEW Belgian Chocolate Mille-Feuille**, maraschino cherries, raw cacao V 10.5

**One scoop of Gelato or Sorbet, classic wafer** \*VE 3.50

**Three scoops of Gelato or Sorbet, classic wafer** \*VE 7

*Ask your server for available flavours*

### SEASONAL SIDES

**Caesar Salad**, charred croutons, parmesan 5

ADD ANCHOVIES £2

**NEW Mixed Buttered Spring Greens** V, \*VE 5

**NEW Tuscan Panzanella Salad**

ADD ANCHOVIES £2 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

**NEW Crispy Potato Rosti**, tzatziki, parmesan and

herb oil V 5.5