

STARTERS

Roasted pumpkin soup (v)
with cinnamon chantilly
6.5

Salt baked carrots (v)
goats curd, parsley & walnut salsa on
sourdough toast
7.5

Cornish mackerel
heritage beetroot, fennel & hazelnuts
7.5

Pressed ham hock terrine
raisins & onion chutney, mustard leaves
8

Braised beef ravioli
roasted garlic & anchovies
8.5

Wild forest mushrooms & truffle arancini (v)
lovage gremolata, wild rocket leaves
8

Cured salmon tartar
avocado, melon, lemon & bronze dill
10.5

SIDES

Hand cut chunky chips
Creamy mash
Cornish new potatoes
Roasted carrots
Steamed broccoli
Green beans
Mixed leaf salad
4 each

SALADS

Black quinoa (v)
bean shoots, broccoli, cashew nuts
& yoghurt dressing
9.5

Grilled chicken
pomegranate, sweet corn & watercress
12

Grosvenor salad (v)
pear, walnuts, grapes, baby gem & tarragon
8.5

Caesar salad
soft boiled egg, shaved Parmesan,
anchovies & croutons
9

add grilled chicken 3.5
add grilled prawns 5.5
add hot smoked salmon 5.5

SANDWICHES

All served with chips or green salad

Grosvenor club
egg mayo, Parma ham, chargrilled chicken
& pickled tomato
11.5

Cubano pulled pork
Emmental, ham & mustard
10

Piquillo pepper
goats cheese and courgette panini
11.5

MAIN COURSES

GROSVENOR ARMS CLASSICS

Braised leg of Welsh lamb
shepherd's pie
mature cheddar, potato & carrots
16

Fish & chips
beer battered hake, roasted lemon
mayonnaise & crushed peas
16.5

28 days dry aged rib eye steak - 8oz
thick cut chips and sauce of your choice (Béarnaise or chimichurri sauce)
24

Suffolk pork chop
creamy potato, savoy cabbage, poached pear & red wine jus
21.5

Beef burger
smoked cheddar, gherkin, onion & gem salad
15.5

Tiger prawn korma
fragrant rice & garlic naan bread
18

Devon crab linguini
chilli, spring onions & bisque
17.5

Pan roasted sea bream
new potatoes, green beans, chorizo-tomato salsa
17.5

Jerusalem artichoke (v)
Stilton speltotto, chargrilled broccoli & thyme
15.5

Courgette, pumpkin & red kidney bean casserole (v)
toasted almonds herb crust
14.5

SHARING PLATTERS

All served with bread & crackers

British

Pulled Suffolk pork, sliced cured
Cumbrian ham, Yorkshire salami, Scottish oak
smoked salmon & cured mackerel
19

Mediterranean

Roasted peppers, pan fried chorizo, houmous,
chickpea and tomato stew, grilled octopus,
marinated feta & marinated globe artichoke
19

DESSERTS

Passion fruit & coconut panna cotta
strawberry & mango sorbet
6.5

Dark chocolate tart
& salted caramel ice cream
6.5

Cox's apple & rhubarb oat crumble
creamy custard
6.5

Lemon Pavlova
lime sorbet & fresh berries
6.5

Selection of ice cream
5

Cheese board
Winterdale cheddar, East Sussex goats cheese,
Brighton blue, Somerset brie & Sheep rustler
served with crackers, pear & fig chutney
11.5

(v) Vegetarian.

All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. **FOOD ALLERGIES AND INTOLERANCES** – If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. An information pack is available in the restaurant from your server listing the allergenic ingredients used in our foods, as required by current UK and EU laws. It also describes any associated cross contamination risk which may affect specific menu items. If you would like to consult it, please ask a team member before ordering. All weights are approximate before cooking.