

DRINKS

HOT BEVERAGES

Espresso	£3.00
Double Espresso	£4.00
Americano	£4.00
Café Latte	£4.00
Cappuccino	£4.00
Flat White	£4.00
Café Mocha	£4.00
Hot Chocolate	£4.00
Pot of Tea	£4.00
English breakfast, Earl Grey, Green, Peppermint, Jasmin, Darjeeling, Lemon & ginger	
Fresh mint tea	£4.00

SOFT DRINKS

Coca-Cola 330ml	£3.80
Diet Coke 330ml	£3.50
Fever-Tree tonic 200ml	£2.50
Fever-Tree slim light tonic	£2.50
Fever-Tree lemonade	£2.50
Fever-Tree ginger ale	£2.50
Fever-Tree ginger beer	£2.50
Fever-Tree elderflower tonic	£2.50
Fever-Tree soda water	£2.50
Orange Fanta 330ml	£3.50
Fruit Juice	£3.00
Orange, Apple, Cranberry, Pineapple, Tomato, Grapefruit	
Still / Sparkling water 330ml	£3.00
Still / Sparkling water 750ml	£4.50

GIN	50ml
Beefeater	£6.50
Beefeater pink gin	£7.00
Bombay Sapphire	£7.00
Tanqueray	£7.50
Sipsmith sloe gin	£7.50
Sipsmith	£7.80
Hendricks	£8.00

VODKA	
Eristoff	£6.50
Absolut Blue	£7.00
Belvedere	£9.00
Grey Goose	£10.00

RUM	
Bacardi Blanca	£7.00
Havana Club No.7	£8.00
Sailor Jerry spiced rum	£9.00

TEQUILA	
El Jimador Blanco	£7.50
El Jimador Reposado	£7.50

SINGLE MALT WHISKY	
Laphroaig 10yrs	£8.50
Glenmorangie 10yrs	£8.50
Talisker 10yrs	£9.00
Macallan Gold	£10.00
Glenfiddich 12yrs	£10.50
Balvenie 14yrs	£11.00

25ml available on request.

BLENDED WHISKY	50ml
Johnnie Walker Red	£7.50
Canadian Club	£7.00
Ballantine's	£7.50
Jameson	£7.50
Chivas Regal 12yrs	£8.00

COGNAC	
St Remy XO	£7.50
Martell VS	£8.00
Hennessy VS	£10.00
Martell VSOP	£10.00

LIQUEUR	
Baileys	£6.50
Kahlua	£6.50
Lazzaroni Amaretto	£6.50
Malibu	£6.50
Southern Comfort	£6.50
Jägermeister	£7.00
Cointreau	£7.00
Frangelico	£7.00
Drambuie	£7.50

APERITIF	
Martini Bianco	£5.00
Martini Rosso	£5.00
Aperol	£6.00
Campari	£6.00
Pimm's No. 1	£6.00

SHERRY AND PORT	100ml
Tío Pepe	£6.50
Dow's Fine Ruby	£6.50

THE GROSVENOR ARMS

STARTERS & SALADS

Grilled Cornish sardines on toast £8
Heritage tomato & spring onion salsa

Ricotta & spinach ravioli (v) £10
Roasted pepper & walnuts

Crab & salmon fish cake £9.50
Lime mayonnaise & baby spinach

Duck liver parfait £9
Grilled orange jam & toasted brioche

Soup of the day (v) £6.50
With crusty bread

Smoked chicken & jalapeño croquettes £9
Smoked paprika sour cream

Caesar salad £9
Soft boiled egg, anchovies & croutons
add chicken £4

'Ramsey' black pudding £6.50
Scotch egg & piccalilli

SANDWICHES

ALL SERVED WITH CHIPS OR GREEN SALAD

Grosvenor club £12.50
Egg mayo, Parma ham, chargrilled chicken & pickled tomato

Cubano £12
Pulled pork, Emmental, ham & mustard

Sun dried tomato, mozzarella & basil panini (v) £11

Posh fish finger sandwich £11
With salad-caper mayonnaise on sourdough bread

Minute steak £13
Caramelised onion & watercress on ciabatta

MAINS

Penne Arrabbiata (v) £14.50
Shaved Parmesan & basil

28 days dry aged Castlebridge rib eye steak (gf) £29.50
Thick chips & peppercorn or Béarnaise sauce

Beef burger £14
Smoked cheddar, pickles & gem salad

Woodland mushroom & celeriac pie (v) £18
Grilled broccoli

Scottish salmon fillet £24
Bok choy, vermicelli noodles & soy sauce

Lamb rogan josh £22.50
Fragrant rice & coriander naan

Beer battered cod & chips £18.50
Crushed peas & tartare sauce

Roasted corn fed chicken breast (gf) £19.50
Green beans & wild mushroom risotto

Gloucestershire Old Spot bangers & mash (gf) £14
Onion gravy

Suffolk gammon steak (gf) £12
Fried egg & chips

BEER & BURGER

ENJOY A BEEF BURGER AND
A PINT OF BEER FOR JUST £15.

Available every day from 12pm to 10pm.

SIDES (v)(gf)

Chunky chips £5

Creamy mash potato £5

Cornish new potatoes & soft herbs £5

Tomato & red onion salad £5

Green beans £5

Mixed leaves salad £5

Cauliflower cheese £5

DESSERTS

Vanilla crème brûlée (v) £7
Raspberry & shortbread

Dark chocolate brownie (v) £7
Salted caramel ice cream

Cox apple & pear oat crumble (v) £6.50
Creamy custard

Sticky toffee pudding (v) £6.50
Vanilla ice cream & toffee sauce

Selection of ice cream (v)(gf) £5

Cheeseboard (v) £12.50
Winterdale cheddar, Ragstone goat, Stilton blue, Somerset camembert & Berkswell sheep. Served with crackers & fig chutney

PRE-THEATRE

SERVED DAILY BETWEEN 17:00 - 19:00

STARTERS

Crab & salmon fish cake,
lime mayonnaise & baby spinach

Duck liver parfait, grilled
orange jam & toasted brioche

Soup of the day with crusty bread

MAINS

Penne Arrabbiata, shaved Parmesan & basil (v)

Beer battered cod & chips,
crushed peas & tartare sauce

Roasted corn fed chicken breast, green
beans, wild mushroom risotto (gf)

DESSERTS

Vanilla crème brûlée,
raspberry & shortbread (v)

Dark chocolate brownie & salted
caramel ice cream (v)

Selection of ice cream (v)(gf)

2 courses £20.50

3 courses £24.50

Including a glass of house
red or white wine

WINE

CHAMPAGNE AND SPARKLING	125ml	Bottle
Italia Prosecco Spumante Brut, Italy NV	£7.00	£34.00
Henners Brut, England NV		£50.00
Moët & Chandon Brut, France NV	£13.50	£75.00
Moët & Chandon Rosé Brut, France	£16.00	£90.00
Luna de Murviedro Rose Sparkling 0%, Spain NV	£5.00	£25.00

WHITE WINE	175ml	250ml	Bottle
Cuvée Jean-Paul Gascogne Blanc, France 2017	£6.50	£9.00	£26.00
Sun & Air Chenin Blanc, South Africa 2017			£27.00
Montevista Chardonnay, Chile 2018	£6.80	£10.00	£29.00
Principato Pinot Grigio, IGT Provincia di Pavia, Italy 2018	£7.00	£10.50	£30.00
Te Mério Sauvignon Blanc, Marlborough, New Zealand 2017	£8.50	£12.50	£36.00
Ontañón Vetiver Rioja Blanco, Spain 2014			£37.00
La Battistina Gavi, Italy 2018	£9.00	£13.50	£39.00
Clos de L'Église Mâcon-Charnay, France 2017			£40.00
Domaine du Pré Semelé Sancerre, France 2017			£44.00

ROSÉ WINE	175ml	250ml	Bottle
Mirabello Pinot Grigio Rosé, IGT Provincia di Pavia, Italy 2018	£6.50	£9.00	£26.00
Château Gairoid Rosé, Côtes de Provence (Organic), France 2018	£8.00	£11.00	£32.00

RED WINE	175ml	250ml	Bottle
Cuvée Jean-Paul Vaucluse Rouge, France 2017	£6.50	£9.00	£26.00
Ancora Montepulciano d'Abruzzo, Italy 2017			£27.00
The Last Stand Shiraz, Victoria, Australia 2018			£30.00
Le Fou Pinot Noir, Pays d'Oc, France 2017	£8.00	£12.00	£35.00
Pablo y Walter Malbec, Argentina 2018	£8.00	£12.00	£35.00
Soliti Merlot, Italy 2016	£8.50	£12.50	£36.00
Boutinot 'Les Coteaux' Côtes du Rhône Villages, France 2016			£38.00
Artesa Organic Rioja (Organic), Spain 2017	£9.00	£13.50	£39.00
Rive Barbera d'Asti Superiore, Italy 2016			£42.00
Grande Réserve Papale Châteauneuf-du-Pape Rouge, France 2015			£55.00

BEERS & CIDERS

BOTTLED		DRAUGHT	Half	Pint
Heineken 0% 330ml	£4.50	Heineken	£3.00	£5.50
Curious Brew Lager 330ml	£5.50	Birra Moretti	£3.00	£5.50
Curious Pale Ale 330ml	£5.50	Maltsmiths American IPA	£4.50	£6.50
Brooklyn Lager 330ml	£6.00	Symonds Founders Reserve Cider	£4.00	£6.00
Old Mout Cider 500ml	£7.00	Guinness	£4.50	£6.50

125ml available on request. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Set menu is subject to change.

SHARING PLATTERS

ALL SERVED WITH BREAD AND CRACKERS SELECTION

Baked Camembert & celery £14

Pulled pork nachos £10
sour cream, tomato salsa, cheddar & avocado

Meat & fish £26
Chargrilled sausages, sliced cured Cumbrian ham, Yorkshire salami, Scottish oak smoked salmon & grilled sardines

Mediterranean £21
Baba ganoush, houmous, chickpea & tomato stew, grilled octopus, marinated feta & marinated globe artichoke

FOOD ALLERGIES AND INTOLERANCES

(v) is suitable for vegetarians. (gf) is gluten free. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host in the restaurant, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments.

All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Set menu is subject to change.