



THE GROSVENOR
• STOCKBRIDGE •

À LA CARTE

Served daily 12 – 3 pm & 6 – 9pm

STARTERS

Soup of the day (df,gf*)	£10
Chicken liver pâté ~ Pear chutney, brioche, frisée salad (gf*)	£14
Venison carpaccio ~ Pickled shimeji mushroom, celeriac remoulade, parmesan (gf*,df)	£14
Cornish crab crumpet ~ Hand-picked crab, mango gel, pickled fennel, dill	£15
Pan-seared scallops ~ Sweetcorn purée, black pudding crumble, smoked cream cheese, peas (gf*)	£19
Burrata ~ IOW tomatoes, basil pesto, balsamic glaze, olive tapenade, croutons (gf*)	£14

MAINS

ChalkStream trout ~ Horseradish mash, fennel, Champagne mussels velouté (gf)	£30
Venison haunch ~ Celeriac purée, braised Roscoff onion, cavolo nero, blackberry jus (gf)	£32
Cornish crab linguine ~ Chilli, shallot, white wine, spring onions, parmesan, pea shoots	£29
Mushroom risotto ~ Parmesan, rocket (gf,df*,vg*)	£20
Chicken ballotine ~ Potato Kiev, pickled mustard, Jerusalem artichoke purée (gf*)	£29
Brixham roasted cod ~ Potato fondant, leek terrine, persillade, cucumber beurre blanc (gf*)	£32
8oz Tangley Estate sirloin steak ~ Café de Paris butter, fries (gf*,df*)	£32
16oz Tangley Estate Chateaubriand ~ Fries, tenderstem broccoli, peppercorn sauce (serves two)	£85

SIDES

Artisan bread, balsamic, olive oil (df,vg)	£6
Tenderstem broccoli, toasted almonds (gf,df,vg)	£6
Fries ~ Upgrade to truffle & parmesan +£2	£6
Mixed leaf salad (gf,df,vg)	£5
Buttered new potatoes (gf,df*,vg*)	£6
Harissa-marinated hispi cabbage (gf)	£6
Roasted carrots, salsa verde (gf,df*)	£6

DESSERTS

White chocolate & blackberry fusion ~ Chocolate parfait, blackberry, macadamia (gf)	£13
Fig & almond jalousie ~ Grosvenor garden figs, smoked plum gel, bay leaf custard (df,vg)	£12
Lemon meringue cheesecake ~ Lemon sorbet	£13
Pistachio & raspberry opera ~ Raspberry ripple ice cream	£13
Purbeck seasonal ice cream, two scoops (please ask for flavours)	£8
Selection of artisan British cheeses	£18
Snowdonia Black Bomber, Rosary Ash goat's cheese, Bath Blue, grapes, celery, South Devon chilli jam, Damsel's crackers	

Please inform your server of any food allergies or dietary requirements before placing your order.
Dishes marked (gf*), (df*) or (vg*) can be adapted but may not be suitable for guests with allergies.
A discretionary service charge of 12.5% will be added to your bill.