



THE GROSVENOR
• STOCKBRIDGE •

SUNDAY MENU

STARTERS

Soup of the day (<i>df, gf*</i>)	£10
Ham hock terrine ~ <i>Apricot gel, pickled mustard, tarragon emulsion</i>	£14.50
Smoked mackerel ~ <i>Beetroot & apple tartare, piccalilli purée, dill yoghurt (gf)</i>	£15
Burrata ~ <i>I.O.W tomatoes, basil pesto, balsamic glaze, olive tapenade, croutons (gf*)</i>	£14
Pan-seared scallops ~ <i>Cauliflower purée, peas, smoked bacon, caviar (gf)</i>	£18

ROASTS

Roast sirloin of beef | £25 Roast leg of lamb | £24 Mushroom & spinach pithivier | £20

*All roasts served with seasonal vegetables, roast potatoes,
Yorkshire pudding & cauliflower cheese (gf*, df*, vg*)*

MAINS

Garden pea risotto ~ <i>Artichoke, sun-dried tomato, goat's cheese crumble (gf, df*, vg*)</i>	£20
Roasted plaice ~ <i>Caper butter, baby shrimps, crispy kale, new potatoes (gf*, df*)</i>	£32
Crab linguine ~ <i>Chilli, shallot, white wine, spring onions, parmesan</i>	£29

SIDES

Tenderstem broccoli, toasted almonds (<i>gf, df, vg</i>)	£6
Fries (<i>df, vg</i>)	£6
Roasted carrots, salsa verde (<i>gf, df*</i>)	£5.50

DESSERTS

Sticky toffee pudding ~ <i>Toffee sauce, vanilla ice cream, walnuts</i>	£10.50
Rhubarb pavlova ~ <i>Vanilla mousse, rhubarb compote & vanilla ice cream (gf, df, vg)</i>	£12.50
Caramelised chocolate mousse ~ <i>White chocolate sponge, sesame tuile, tonka chantilly</i>	£12.50
Citrus tart ~ <i>Key lime base, grapefruit & orange segments, lemon sorbet</i>	£12.50
Seasonal ice cream, two scoops (<i>please ask for flavours</i>)	£8
Selection of artisan British cheeses	£18
<i>Snowdonia Black Bomber, Rosary Ash goat's cheese, Bath Blue, grapes, celery, chilli jam, Damsel's crackers</i>	

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.