



THE GROSVENOR
· STOCKBRIDGE ·

SUNDAY MENU

NIBBLES

Gordal olives <i>(df,vg)</i>	£5.50
Focaccia with balsamic & olive oil <i>(df,vg)</i>	£5.50
Tomato & basil bruschetta <i>(df,vg,gf*)</i>	£5.50
Cherry peppers ~ <i>Stuffed with cream cheese & honey (gf)</i>	£6.00
Bang bang cauliflower ~ <i>Chilli & sesame seeds (gf*,vg)</i>	£6.00
Meatballs in tomato & basil sauce <i>(gf,df)</i>	£6.50
Trout croquettes with lemon mayonnaise	£6.50
Crispy squid with aioli	£5.50/£10
Charcuterie & cheese <i>(df*)</i>	£28

Prix Fixe | 2 Courses £31.00 | 3 Courses £37.00

STARTERS

- Grilled mackerel ~ *Beetroot & apple salsa, yoghurt cream (gf,df)*
- Burrata on toast ~ *Honey-glazed peaches, balsamic glaze, rocket*
- Roast onion squash ~ *Kale, kohlrabi, goat's cheese, puffed quinoa & molasses dressing (gf,df,vg)*
- Soup of the day ~ *Herb croutons (gf*,df,vg)*

MAINS

- Garden pea risotto ~ *Artichoke, sundried tomatoes & goat cheese crumble (gf,df*,vg*)*
- Tangley estate burger ~ *6oz Beef burger, burger sauce, brioche bun, fries (gf*)*
- Chicken schnitzel ~ *Caper butter sauce, fries, green leaf salad (df*)*
- Roasted plaice ~ *Caper butter sauce, baby shrimps, crispy kale, new potatoes (gf*,df*)*

Roast sirloin of beef

Roast leg of lamb

Mushroom & spinach pithivier

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

DESSERTS

- Sticky toffee pudding ~ *Toffee sauce, vanilla ice cream, walnuts*
- Citrus tart ~ *Key lime base, grapefruit and orange segments, lemon sorbet*
- Rhubarb pavlova ~ *Vanilla mousse, rhubarb compote & vanilla ice cream (gf,df,vg)*
- Ice cream ~ *two scoops (please ask for flavours)*

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.