

THE  
**GROSVENOR**  
**ARMS**  
 HINDON

<b>Beer</b>	Luncheon Ale, St Austell 3.4%	2.8 / 5.5
	Rude Giant Best, Rude Giant Brew Co. 4%	2.8 / 5.5
	Mahou, lager 4.8%	3.2 / 6.2
	Rude Giant, lager 4.5%	2.8 / 5.5
	Rude Giant, session IPA 4.3%	3.25 / 6.3
<b>Starters</b>	Tomato + fennel soup, basil, cream, croutons	8
	Padron peppers, chilli salt	7
	Grilled leeks, sauce gribiche, crispy prosciutto	8.5
	Chorizo scotch egg, crispy onions, aioli	9.5
	Rarebit croquettes, pickled shallots, sour cream, chives	9
	Cornish sardines on toast, chimichurri, lemon	9
	Pork terrine, English mustard, toasted sourdough	9
<b>Pub bangers</b>	Double cheeseburger, American cheese, lettuce, pickles, slaw, fries	19.5
	Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	19.5
	English rose veal liver, bacon, mash, onions, greens, gravy	23
<b>Mains</b>	Church Farm beef sirloin + all the trimmings	21/23
	Norton St Philip braised lamb shoulder, + all the trimmings	23
	Nut roast + trimmings	18
	<i>All the trimmings = roast potatoes, greens, carrots, cheesy leeks, Yorkshire pudding, pig in blanket, gravy</i>	
	Brixham seabass, leeks, butterbeans, tomatoes, rainbow chard, aioli	22
	Roasted chicken salad, lettuce, avocado, peppers, olives, lime dressing	20
	Roasted cauliflower, butterbean, rainbow chard, chimichurri	18
	Grilled peach + mozzarella salad, chickpeas, Isle of Wight tomatoes, mint	19
<b>Sides</b>	Extra spuds   gravy   Yorkie	0
	Truffle + parmesan roast spuds	6.5
	Chilli + garlic fried green	5
	Fries	5
	Chantenay carrots + nduja butter	5

*This is what we're playing...*



**On your bill you'll find a discretionary 12.5% service charge.  
 100% of which is split fairly between everyone who works here.**

**Please ask the squad about any allergens present in our food and do let us know if you have any allergies.**