

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

**DRAUGHT**

Bath Gem, Bath Ales 4.1%	2.80 / 5.50
Proper Job, St Austell 4.5%	2.80 / 5.50
Rude Giant Best 4%	2.80 / 5.50
Mahou 4.8%	3.20 / 6.20
Rude Giant Lager 4.5%	2.80 / 5.50
Rude Giant Session IPA 4.3%	3.25 / 6.30

**STARTERS**

Curried cauliflower soup, onion bhaji	8
Padron peppers, miso, sesame	8
Spiced roast squash, tomato chutney, carrot + coriander	9
Pork + apple scotch egg, black pudding + brown sauce	9.5
Rarebit croquettes, pickled shallots, sour cream, chives	9
Smoked mackerel, crème fraîche, cucumber, soda bread	9.5
Ham hock terrine, pickles, mustard	9.5

**PUB BANGERS**

Double cheeseburger, American cheese, lettuce, pickles, slaw, fries	19.5
Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	21
English rose veal liver, mash, bacon, onions, greens + gravy	23
8oz rib-eye steak, béarnaise sauce, fries, glazed shallots	28
Beef + stout pie, mash, greens + gravy	22

**MAINS**

Chickpea + sweet potato cake, wild mushrooms, sprout leaves	18
Roast beetroot, sprouting broccoli, goat's cheese + lentil dressing	18
Grilled plaice, Café de Paris, new potatoes, sprouting broccoli	24
Confit duck leg, cassoulet, salsa verde	22
Cranborne Chase Estate Venison, potato + celeriac gratin, sprout leaves, jus	24

**SIDES**

Fries	5
Frisée + butterhead salad, vinaigrette	5
Buttered potatoes	5

**PUDDINGS**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream	8.5
Chocolate mousse, coffee crème pâtissière + honeycomb	8.5
Apple + winterberry crumble, streusel + salted caramel ice cream	8.5
Steamed ginger pudding, poached pear, ginger crème fraîche + candied walnuts	8.5
Affogato   espresso + vanilla ice cream	6
Cheese   2 for £12 or 3 for £15 Westcombe Cheddar / Dorset Blue Vinny / Rosary Goat's <i>with grapes, honey + Peter's Yard crackers</i>	
Ice cream   £3 per scoop Vanilla / chocolate / salted caramel	
Sorbet   £3 per scoop Mango / raspberry + peach / pear	

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

**Please ask the squad if you would like to know about the allergens present in our food.**

## WINE LIST

### SPARKLING

Prosecco, Bella Modella NV Veneto, Italy	7 / 30
Cava, Peralada, Stars Brut Reserva <b>ORG</b> Penedes, Spain	32
Le Roc Ambulle, Pet Nat Rosé 2022 <b>ORG</b> Fronton, France	35
Crémant de Limoux, Maison Antech, Cuvée de Françoise NV Languedoc, France	40
Champagne Grande Réserve 1er Cru, Pierre Mignon HALF BOTTLE Champagne, France	40
Champagne Grande Réserve 1er Cru, Pierre Mignon Champagne, France	65
Furleigh Estate, Classic Cuvée 2018 Dorset, England	55

### RED

Merlot, Rio Alto 2022 <i>Valle de Aconcagua, Chile</i>	8 / 29
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	8 / 29
Negroamaro, San Marzano 'Il Pumo' 2022 <i>Puglia, Italy</i>	8 / 29
Pinot Noir, Dissenay 2023 <i>Pays d'Oc, France</i>	8.5 / 30
Malbec, Santa Julia 2023 <i>Mendoza, Argentina</i>	8.5 / 30
Nero d'Avola, Cantine Paolini 2022 <b>ORG</b> <i>Sicily, Italy</i>	29
Côtes du Rhône, Réserve de Fleur 2022 <i>Côtes du Rhône, France</i>	31
Bordeaux Superieur, Château Maine Martin 2019 <i>Bordeaux, France</i>	33
Primitivo, Electric Bee 2022 <i>Puglia, Italy</i>	35
Old Vine Shiraz, Thistledown 'Gorgeous' 2022 <i>McLaren Vale, Australia</i>	40
Bourgogne Rouge, Domaine Chitry 2022 <i>Burgundy, France</i>	45
Rosso di Montalcino, Argiano 2021 <i>Tuscany, Italy</i>	48
Barolo, Castagni 'Reverdito' 2017 <i>La Morra, Italy</i>	55
Château Pavillon Rocher, St-Émilion Grand Cru 2015 <i>Saint-Émilion, France</i>	60
Piedlong, Famille Brunier 2020 <i>Châteauneuf-du-Pape, France</i>	65

### BOOZE-FREE

Saint-Chinian, Oddbird <i>Languedoc, France</i>	30
Riesling Blend, Oddbird <b>ORG</b> <i>Alsace, France</i>	30
Sparkling Rosé, Oddbird <i>Languedoc, France</i>	30
Blanc de Blancs, Oddbird <i>Languedoc, France</i>	30
Sprigster, Sparkling Gooseberry Infusion <i>Wiltshire, UK</i>	25

### WHITE

Pinot Grigio, Orsino 2023 <i>Veneto, Italy</i>	8 / 28
Chardonnay, Montsablé 2023 <i>Haute Vallée l'Aude, France</i>	8 / 28
Picpoul de Pinet, Ornezon 2023 <i>Languedoc, France</i>	8.5 / 31
Chenin Blanc, Winery of Good Hope 2022 <i>Stellenbosch, South Africa</i>	9 / 33
Sauvignon Blanc, Kukupa 2023 <i>Marlborough, New Zealand</i>	9 / 35
Vinho Verde Branco, Vale do Homem 2023 <i>Vinho Verde, Portugal</i>	29
Rioja Blanco, Gatito Loco 2022 <b>ORG</b> <i>Rioja, Spain</i>	32
Grüner Veltliner, Funkstille 2023 <i>Niederösterreich, Austria</i>	34
Riesling Trocken, Von Buhl 'Bone Dry' 2022 <i>Pfalz, Germany</i>	34
Gavi del Comune di Gavi 2022 Produttori de Gavi, Mille951 <i>Piedmont, Italy</i>	37
Albariño, Alba Martín 2022 <i>Rías Baixas, Spain</i>	38
Petit Chablis, Courtault Michelin 2022 <i>Burgundy, France</i>	47
Sancerre, Aurore Dézat, Domaine des Chasseignes 2022 <i>Loire, France</i>	49
Bourgogne Chardonnay, Chanzy 2022 <i>Burgundy, France</i>	51
Condrieu 'La Berne' 2020 Lionel Faury <i>Côtes du Rhône, France</i>	68

### ROSÉ

Mont Rocher Rosé 2023 <i>Pays d'Oc, France</i>	8.2 / 30
Palm Par l'Escarelle 2023 <b>ORG</b> <i>Provence, France</i>	9.5 / 35
Folc, English Rosé 2022 <i>Kent, England</i>	37.5
Château l'Escarelle, Les Deux Anges 2022 <b>ORG</b> <i>Provence, France</i>	42
Palm Par l'Escarelle 2022 <b>ORG MAGNUM</b> <i>Provence, France</i>	68
Château l'Escarelle, Les Deux Anges 2022 <b>ORG MAGNUM</b> <i>Provence, France</i>	80
Château l'Escarelle, Les Deux Anges 2022 <b>ORG JEROBOAM</b> <i>Provence, France</i>	185

### ORANGE

Solara, Orange 2022 <i>Viile Timisului, Romania</i>	28
Skin Contact, Funkstille 2023 <i>Niederösterreich, Austria</i>	30

### PUDDING

	75ml / 375ml
Chateau Briatte, Sauternes 2018 <i>Sauternes, France</i>	6 / 28
Quady, Elysium Black Muscat 2018 <i>California, USA</i>	6 / 28
Michele Chiarlo, Nivole Moscato d'asti, 2021 <i>Piedmont, Italy</i>	6 / 28