

THE GROSVENOR ARMS HINDON

DRAUGHT	Bath Gem, Bath Ales 4.1%	3.00 / 5.80
	Proper Job, St. Austell 4.5%	3.00 / 5.80
	Rude Giant Best 4%	3.00 / 5.80
	Rude Giant Session IPA 4.3%	3.65 / 6.50
	Guinness 4.2%	3.65 / 7.10
	Rude Giant Lager 4.5%	3.10 / 6.00
	Mahou 4.8%	3.40 / 6.60
	Amstel 4.1%	3.10 / 6.00
	Thatchers Gold 4.8%	3.10 / 6.00
STARTERS	Rarebit Croquettes, Pickled Shallots, Aioli, Parmesan	9
	Venison + Duck Fat Scotch Egg	10
	Torched Mackerel, Panzanella Salad	12
	Clams + Nduja On Toast	10
	Caesar Salad, Heritage Tomatoes, Croutons	9
	Korean Beef Fritter, Miso Ketchup	9
MAINS	Double Cheeseburger, American Cheese, Lettuce, Pickles, Slaw, Fries	21
	Beer Battered Haddock, Tartare Sauce, Curry Sauce, Smashed Peas, Fries	23
	Venison Frites, Peppercorn Sauce	22
	Salt Baked Celeriac, Purée, Pickles, Dukkha	18
ROASTS	Roast Sirloin, Horseradish	
	+ All The Trimmings	23/25
	Pork Belly, Apple Sauce	
	+ All The Trimmings	23/25
	Nut Roast	
	+ All The Trimmings	21
	Mixed Roast	
	+ All The Trimmings	26
	<i>All the trimmings: Roast Potatoes, Greens, Pigs In Blankets, Carrot + Swede Mash, Cheesy Leeks, Yorkshire Pudding, Gravy</i>	
SHARING	20oz Flat Iron Steak, Chimichurri, Fries	60
	Whole Cornish Brill, Clam + Caper Butter, Ratte Potatoes	60
SIDES	Extra Spuds, Gravy, Yorkie	0
	Ratte Potatoes	5
	Fries	5
	Rocket + Parmesan Salad	5
	Truffle + Parmesan Fries	7
	Green Veg, Coriander, Garlic + Chilli	6
	Charred Pak Choi, Miso Dressing	6
	Grilled Gem, Caesar Dressing, Anchovies	7
PUDDINGS	Chocolate Torte, Honeycomb, Vanilla Ice Cream	9
	Baked Figs, Ginger Ice Cream, Crumble	8.5
	Lemon Posset, Berry Compote	8.5
	Affogato Espresso + Vanilla Ice Cream	6
	Ice Cream Vanilla / Chocolate / Salted Caramel (Per Scoop)	3
	Sorbet Raspberry + Peach / Lemon / Mango (Per Scoop)	3

On your bill you'll find a discretionary 12.5% service charge. 100% of which goes to everyone working here.

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

WINE LIST

SPARKLING

Prosecco, Bella Modella NV <i>Veneto, Italy</i>	7.50 / 30
Cava, Peralada, Stars Brut Reserva ORG <i>Penedes, Spain</i>	32
Le Roc Ambulle, Pet Nat Rosé 2022 ORG <i>Fronton, France</i>	35
Crémant de Limoux, Maison Antech, Cuvée de Françoise NV <i>Languedoc, France</i>	40
Furleigh Estate, Classic Cuvée 2017 <i>Dorset, England</i>	55
Champagne Grande Réserve 1er Cru, Pierre Mignon HALF BOTTLE <i>Champagne, France</i>	40
Champagne Grande Réserve 1er Cru, Pierre Mignon <i>Champagne, France</i>	65

RED

Merlot, Orée Sauvage 2024 <i>Pays d’Oc, France</i>	8 / 29
Garnacha, Tempranillo & Syrah, El Otro 2023 <i>Cariñena, Spain</i>	9 / 32
Tempranillo, Finca Manzanos 2024 <i>Rioja, Spain</i>	9 / 32
Pinot Noir, Mougeottes 2023 <i>Pays d’Oc, France</i>	9.5 / 34
Côtes du Rhône, Dom. De La Berthete 2023 <i>Côtes du Rhône, France</i>	9.75 / 35
Primitivo, Electric Bee 2023 <i>Puglia, Italy</i>	9.75 / 36
Malbec, La Gran Bestia 2024 <i>Mendoza, Argentina</i>	35
Bordeaux Superieur, Château Minvielle 2022 <i>Bordeaux, France</i>	36
Beaujolais Villages, Andre Colonge 2023 <i>Beaujolais, France</i>	39
Bourgueil ‘Les Compagnons’, Domaine Du Changeon 2023 <i>Loire Valley, France</i>	39
Old Vine Shiraz, Thistledown ‘Gorgeous’ 2022 <i>McLaren Vale, Australia</i>	40
Valpolicella, Allegrini 2024 <i>Verona Italy</i>	42
Lalande de Pomerol, Plaisir de Siaurac 2022 <i>Bordeaux, France</i>	42
Bourgogne Rouge, Domaine Chitry 2023 <i>Burgundy, France</i>	45
Chianti Classico, Poggio Scaletti 2022 <i>Tuscany, Italy</i>	50
Barolo, Castagni ‘Reverdito’ 2018 <i>La Morra, Italy</i>	55
La Rioja Alta, Ardanza Reserva 2017 <i>Rioja, Spain</i>	60
Pinot Noir, Talley Estate 2021 <i>California, USA</i>	65
Côte-Rôtie, Yves Cuilleron 2020 <i>Côte-Rôtie, Franc</i>	95
Gevrey-Chambertin, René Bouvier 2022 <i>Burgundy, France</i>	100

BOOZE FREE

Saint- Chinian / Riesling Blend / Sparkling Rosé	30
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ROSÉ

Mont Rocher Rosé 2023 <i>Pays d’Oc, France</i>	9 / 30
Palm Par l'Escarelle 2024 ORG <i>Provence, France</i>	9.5 / 35
Wraxall, English Rosé 2023 <i>Somerset, England</i>	38
Palm Par l'Escarelle 2024 MAGNUM ORG <i>Provence, France</i>	68
Château l’Escarelle, Les Deux Anges 2024 ORG <i>Provence, France</i>	44
Château l’Escarelle, Les Deux Anges 2024 MAGNUM ORG <i>Provence, France</i>	95

ORANGE

Le Mécanique du Vin, Vin Orange 2023 <i>Languedoc, France</i>	30
Felicette, First Contact 2024 <i>Côtes Catalanes, France</i>	35

WHITE

Grillo, Cantine Paolini 2024 ORG <i>Sicily, Italy</i>	8.75 / 32
Macabeo, Chardonnay, El Otro Blanco 2023 <i>Cariñena, Spain</i>	8.75 / 32
Picpoul de Pinet, Ormezon 2024 <i>Languedoc, France</i>	8.75 / 32
Chardonnay, Montsablé 2023 <i>Haute Vallée l’Aude, France</i>	8.75 / 32
Sauvignon Blanc, Kukupa 2023 <i>Marlborough, New Zealand</i>	9.50 / 35
Pinot Grigio, Orsino 2024 <i>Veneto, Italy</i>	29
Chenin Blanc, The Post Tree 2024 <i>Swartland, South Africa</i>	32
Rioja Blanco, Gatito Loco 2023 ORG <i>Rioja, Spain</i>	32
Grüner Veltliner, Funkstille 2023 <i>Niederösterreich, Austria</i>	34
Gavi del Comune di Gavi 2023 Produttori de Gavi, Mille951 <i>Piedmont, Italy</i>	39
Albariño, El Camarón 2023 <i>Rias Baixas, Spain</i>	40
Riesling Trocken, Von Buhl ‘Bone Dry’ 2022 <i>Pfalz, Germany</i>	34
Petit Chablis, Courtault Michelet 2023 <i>Burgundy, France</i>	47
Sancerre, Domaine Arnaud & Stephanie Dezat 2023 <i>Loire, France</i>	50
Mâcon, Christophe Cordier 2022 <i>Burgundy, France</i>	54
Chablis 1er Cru, Adrien Defaix 2022 <i>Burgundy, France</i>	60
Condrieu ‘La Berne’ Lionel Faury, 2023 <i>Côtes du Rhône, France</i>	74
Chassagne Montrachet, Joseph Colin 2022 <i>Burgundy, France</i>	100