

THE
GROSVENOR
ARMS
HINDON

Sunday 22nd August

Sharpeners	Negroni Bombay, Martini rosso, Campari	9.5
	Boulevardier Bourbon, Martini rosso, Campari	9.5
	Booze-free Sprigster Sprigster, tonic + rosemary	6.5
Shots	Negroni	4.5
	XO Café Patron	4.5
	Boulevardier	4.5
Starters	Buffalo mozzarella, tomato kasundi, pickled mustard seeds	8.5
	Grilled sardines, tomatoes, basil, capers + shallots	8
	Tequila salmon tartare, avocado, yoghurt, dill	8
	Pork + nduja scotch egg, parsley + mustard aioli	8.5
	Almond tarator, pickled peach, sumac onions, basil, mint	7
Roasts	Leg of lamb + all the trimmings	14.5/16
	Sirloin of beef + all the trimmings	14.5/16
	Vegan roast + all the trimmings	14
Mains	Beer battered haddock, tartare sauce, curry sauce, mushy peas, fries	15
	Beef burger, smoked bacon, American cheese, pickles, fries	15
	Cavolo nero + porcini risotto, wild mushrooms, ricotta	14
	Brill, samphire, new potatoes, caper butter	21
	Salmon, fennel + pearl barley salad	13
Sides	Fries	4
	Roast potatoes	0
	Broccoli + cauliflower cheese	4
	Baby gem, anchovy mayo, parmesan	5
Puddings	Sticky toffee pudding + vanilla ice cream	6
	Lemon posset, rhubarb + meringue	6
	Dark chocolate ganache, apricots, almond brittle	6
	Salted caramel ice cream	5
	Mango sorbet	5
	Cheese Wookey hole Cheddar, Bath soft, blacksticks blue	12
Larder	Rish Lakish organic olive oil (500ml) – you dipped bread in it	20

Please ask the squad if you would like to know about the allergens present in our food.
100% of tips are split equally between everyone who works here.

WINE LIST

Red	1	IL Pumo, Negroamaro, IGP Salento <i>2019, Italy</i>	6 / 7 / 8.5 / 23
	2	Cuvee Dissenay Pinot Noir, Languedoc <i>2020, France</i>	6 / 7 / 8.5 / 23
	4	Château Montauriol Rigaud Corbières Les Crozes <i>2017, France</i>	21
	5	Carvalhais Duque de Viseu <i>2018, Portugal</i>	23
	6	Mouton Cadet, Baron Philippe De Rothschild, Bordeaux <i>2018, France</i>	26
	7	Alta Vista Cabernet Franc <i>2017, Argentina</i>	32
	8	Morago Appasite Rosso Veneto IGT Pasqua <i>2012, Italy</i>	32
	9	Château Ksara Reserve du Couvent <i>2017, Lebanon</i>	36.5
	10	Antu Grenache-Syrah-Carignan <i>2017, Chile</i>	37
	11	Alta Vista Terroir Selection Malbec <i>2012, Mendoza, Argentina</i>	39
	White	13	Le Sanglier de la Montagne Chardonnay <i>2019, France</i>
14		Zephyr Sauvignon Blanc, Marlborough Organic <i>2020, New Zealand</i>	6.5 / 8 / 9 / 25
15		Domaine La Serre Picpoul de Pinet <i>2019, France</i>	6 / 7 / 8.5 / 23
16		Rioja Santiago Bianco <i>2017, Spain</i>	23
17		Rag & Bone Riesling <i>2019, Australia</i>	24
18		Réserve Saint Marc Grenache Blanc <i>2018, France</i>	25
19		Caparrone Pecorino, IGT Colline Pesaresi <i>2018, Italy</i>	27
20		Eidosela Albariño Rias Baixas <i>2018, Spain</i>	29
21		Domaine Des Chasseignes Sancerre <i>2019, France</i>	32
22		Tiki Estate Sauvignon Blanc <i>2019, Marlborough, New Zealand</i>	31
Rosé	24	Maïa Cotes De Provence Rosé <i>2020, France</i>	6.5 / 8 / 9.5 / 28
	25	Diamarine Côteaux Varois en Provence Rosé <i>2018, France</i>	30
	26	Magnum, Château D'Ollières Vin De Provence Rosè <i>2020, France</i>	55
Sparkling	27	Prosecco Bella Modella <i>Italy</i>	6.5 / 25
	28	Fergettina Franciacorta Milledi Brut <i>2015, Italy</i>	51
	29	Bernard Remy Carte Blanche Champagne	60