

THE  
GROSVENOR  
ARMS  
HINDON

On your bill you'll find a discretionary 12.5% service charge. This is paid in full to everyone who works here and guarantees our team a better hourly rate.  
Service charges aren't for everyone, so if you'd like yours removed, please ask. It's totally fine.

<b>Sharpeners</b>	Negroni   Bombay, Campari, Martini Rosso	9.5
	Tropical pornstar   tropical sliqueur, Absolut, pineapple	9.5
	Espresso martini   roasted sliqueur, Absolut, espresso	9.5
	Citrus spritz   citrus sliqueur, prosecco	10
	Bloody Mary   Absolut, spiced tom, tabasco, Worcestershire sauce + celery	9.5
	Booze-free Spritzer   Sprigster, tonic + rosemary	6.5
<b>Shots</b>	Negroni	4.5
	Boulevardier	4.5
<b>Starters</b>	Carrot + ginger soup, yoghurt, sourdough	8
	Padron peppers, sea salt + sherry vinegar	8
	Butcombe + Cheddar rarebit, pickled shallots	8.5
	Wye Valley asparagus + sauce gribiche	9
	Pork scotch egg + jalapeno mayo	9
	Old school prawn cocktail	9
	Ham hock + mustard terrine, apple puree, toast	9
<b>Pub bangers</b>	Double cheeseburger, American cheese, lettuce, pickles, slaw, fries	16
	Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	16
	Calves' liver, smashed spuds, cabbage, leeks + peas, bacon, crispy onions	16
<b>Mains</b>	Spring lamb loin + belly, green arancini, asparagus, salsa verde	28
	Courgette stuffed with spelt + harissa, Rosary goat's, hazelnut	15
	8oz Ruby + White dry-aged ribeye, chimichurri, watercress + fries	26
	Cauliflower tabbouleh, courgette fritters, watercress + cashew salad	15
	Brixham monkfish, Jersey royals, clams, white wine butter sauce, sorrel	26
<b>Sides</b>	Fries	6
	Smashed Jersey royals	6
	Baby gem, pickled jalapeno mayo, parmesan	5
	Spring greens + leeks, garlic butter	5
<b>Puddings</b>	Sticky toffee pudding, butterscotch sauce + vanilla ice cream	7
	Dark chocolate mousse, blackcurrant sorbet, kirsch cherries, hazelnut tuile	7
	Jubilee trifle	7
	Cheese   Wookey hole Cheddar, Rosary goat's, Cashel blue	12
	Sorbet   blackcurrant / passion fruit	3 per scoop
	Ice cream   vanilla / salted caramel / rhubarb + custard	3 per scoop

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

## WINE LIST

<b>Red</b>	1	IL Pumo, Negroamaro, IGP Salento <i>2019, Italy</i>	6 / 7 / 8.5 / 23
	2	Cuvee Dissenay, Pinot Noir <i>2020, France</i>	6.5 / 7.5 / 9 / 24
	3	Finca Manzanos, Crianza, Rioja <i>2017, Spain</i>	26
	4	Domaine Chapoton, Cotes Du Rhone <i>2019, France</i>	26.5
	5	Chateau Lestrille, Bordeaux Supérieur <i>2015, France</i>	28
	7	Fleurie, Appellation D'Origine Protegee <i>2019, France</i>	29
	8	Reverdito, Barolo, Castagni <i>2015, Italy</i>	42
	9	Alto Molino, Malbec <i>2021, Argentina</i>	32
	<b>White</b>	11	Loudenotte Chardonnay, Pays d'oc <i>2020, France</i>
12		Sophie te' blanche, Sauvignon Blanc <i>2020, South Africa</i>	6.5 / 8 / 9 / 25
13		Picpoul de Pinet, Chateau De La Mirande <i>2020, France</i>	6.5 / 7.5 / 8 / 23
14		Funkstille, Gruner Veltliner <i>2020, Austria</i>	24
15		Wallflower Reisling, Ad Hoc <i>2020 Australia</i>	28
17		Lager D Cervera Albarino <i>2020, Spain</i>	29
18		Petit Chablis, Domaine Hamelin <i>2019, France</i>	32
19		Domaine Des Chasseignes Sancerre <i>2019, France</i>	34
<b>Rosé</b>		20	L'Ostal Rosé <i>2020, France</i>
	21	Maïa Cotes De Provence Rosé <i>2020, France</i>	6.5 / 8 / 9.5 / 28
	22	Magnum, Château D'Ollières Vin De Provence Rosé <i>2020, France</i>	55
<b>Sparkling</b>	23	Prosecco Bella Modella <i>Italy</i>	6 / 24
	25	Bernard Remy Carte Blanche Champagne <i>France</i>	60

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