

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.

Sharpeners	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
	Booze-free Sprigster Sprigster, tonic + rosemary	6.
Shots	Negroni	4.5
	Boulevardier	4.5
Starters	Carrot + coriander 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
Pub bangers	Double beef burger, American cheese, burger sauce, pickles, fries	16
	Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	16
	Calves' liver, smashed spuds, leeks, peas, bacon + gravy	16
Mains	Beef sirloin with horseradish + all the trimmings	16.5/18
	Lamb with mint sauce + all the trimmings	16.5/18
	Pork belly with apple sauce + all the trimmings	16.5
	Maple roasted celeriac + all the trimmings	14
	<i>All the trimmings = crispy spuds, Yorkshire pudding, pigs in blanket, roasted spring vegetables, gravy</i>	
	Brixham monkfish, Jersey royals, clams, white wine butter sauce, sorrel	26
	Cauliflower tabbouleh, courgette fritters, watercress + cashew salad	15
Sides	Extra roast spuds	0
	Broccoliflower cheese	5
	Fries	6
	Baby gem, jalapeno mayo, parmesan	5
	Spring greens + leeks, garlic butter	5
Puddings	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.

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WINE LIST

Red	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
	10	Les Bressards 1999, Hermitage Delas <i>1999, France</i>	190
	White	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
Rosé		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 Rosè <i>2020, France</i>	55
Sparkling	23	Prosecco Bella Modella <i>Italy</i>	6 / 24
	25	Bernard Remy Carte Blanche Champagne <i>France</i>	60