

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.

<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>Beer</b>	Butcombe Brewing Co., Original 4%	2.5 / 4.75
	Bath Ales, Gem 4.1%	2.5 / 4.75
	St Austell, Proper Job 4.5%	2.5 / 4.75
<b>Starters</b>	Carrot + fennel soup, sourdough + butter	8
	Padrón peppers, sea salt + sherry vinegar	8
	Rarebit croquettes, sage aioli + pickled shallots	8.5
	Grilled courgette, heritage tomatoes, pine nut cream	8.5
	Smoked haddock rillettes, pickles, toast	8.5
	Pork scotch egg, wholegrain mustard mayo	9
	Old school prawn cocktail	9
<b>Pub bangers</b>	Double cheeseburger, American cheese, lettuce, pickles, slaw, fries	16
	Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	17
	Calves' liver, smashed spuds, summer veg, bacon, crispy onions	17
	Holdens Farm curried mutton pie, mash, kale, gravy	22
<b>Mains</b>	Pork medallion scallopini, borlotti beans, green peppercorn sauce	19
	Cranborne Chase venison haunch, pearl barley, wild mushrooms, walnut	25
	Dorset apple syrup glazed celeriac, spiced chickpea, kale, salsa rosso	17
	8oz Ruby + White rump steak, peppercorn sauce, shallot + fries	26
	Niçoise salad   tuna steak, green beans, new potatoes, olives, tomatoes, egg	19
	Whole Brixham plaice, fries, brown crab béarnaise, watercress	22
<b>Sides</b>	Fries	5
	Summer greens + leeks, garlic butter	5
	Baby gem, pickled jalapeño mayo, parmesan	5

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	Cuvée 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	Alto Molino, Malbec <i>2021, Argentina</i>	32
	9	Reverdito, Barolo, Castagni <i>2015, Italy</i>	42
	<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, Grüner Veltliner <i>2021, Germany</i>	24
15		Von Buhl, Bone dry Riesling <i>2020 Australia</i>	28
17		Alba Martín, Riaz Baixas Albarino <i>2021, 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	Famille Perrin Luberon Rosé <i>2021, 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

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