

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.

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	
	Bloody Mary Absolut, spiced tom, tabasco, Worcestershire sauce + celery	9.5	
	Booze-free Spritzer Sprigster, tonic + rosemary	6.5	
Shots	Negroni	4.5	
	Boulevardier	4.5	
Starters	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	
Pub bangers	Double cheeseburger, American cheese, lettuce, pickles, slaw, fries	16	
	Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	18	
	Calves' liver, smashed spuds, summer veg, bacon, crispy onions	17	
	Holdens Farm curried mutton pie, mash, kale, gravy	22	
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	
	Butternut squash + borlotti nut roast	14	
	<i>All the trimmings = crispy spuds, Yorkshire pudding, pig in blanket, roasted Summer vegetables, gravy, pea purée</i>		
	Sweet balsamic celeriac, spiced chickpea, kale, salsa rosso	17	
	Niçoise salad tuna steak, green beans, new potatoes, olives, tomatoes, egg	19	
	Whole Brixham plaice, fries, brown crab béarnaise, watercress	22	
	Sides	Extra roast spuds	0
		Cauliflower cheese	5
Fries		5	
Wholegrain mustard + parsley smashed spuds		5	
Summer greens + 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

Red	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
	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, Grüner Veltliner <i>2020, Austria</i>	24
15		Wallflower Riesling, Ad Hoc <i>2020 Australia</i>	28
17		Alba Martín, Riaux 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
Rosé		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
Sparkling	23	Prosecco Bella Modella <i>Italy</i>	6 / 24
	25	Bernard Remy Carte Blanche Champagne <i>France</i>	60

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