

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.

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
Beer	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
Starters	Carrot + fennel soup, sourdough + butter	8
	Rarebit croquettes, garlic aioli + pickled shallots	8.5
	Sumac courgette, tomato hummus, dukkah	8.5
	Sardines on toast, tapenade butter, salsa rosso	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, bacon, smashed spuds, greens + gravy	17
Mains	Roast sirloin with horseradish + all the trimmings	17/19
	Roast leg of lamb with mint sauce + all the trimmings	17/19
	Roast pork belly with apple sauce + all the trimmings	18
	Butternut squash + courgette nut roast	14
	<i>All the trimmings = crispy spuds, Yorkshire pudding, pig in blanket, roasted autumn vegetables, cheesy leeks, pea puree, gravy</i>	
	Pork medallion scallopini, borlotti beans, green peppercorn sauce	19
	Venison sausages, cannellini mash, red cabbage, walnuts	19
	Tempura aubergine, pearl barley, cavolo nero, salsa verde	17
	Chalke Stream trout, hispi cabbage, salsify, samphire, Devon white crab	25
	Sides	Extra spuds gravy Yorkshire pudding
Fries		5
Broccoli cheese		5
Wholegrain mustard + parsley smashed spuds		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>2021, France</i>	29
	8	Alto Molino, Malbec <i>2021, Argentina</i>	32
	9	Reverdito, Barolo, Castagni <i>2016, 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		Von Buhl, Bone dry Riesling <i>2021 Germany</i>	28
17		Alba Martín, Riax 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

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