

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
	Padrón peppers, sea salt + sherry vinegar	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	Pork medallion scallopini, borlotti beans, green peppercorn sauce	19
	Venison sausages, cannellini mash, red cabbage, walnuts	19
	Heritage pumpkin fregola, Laverstoke buffalo mozzarella, shallots, sage	17
	Tempura aubergine, pearl barley, cavolo nero, salsa verde	17
	8oz Ruby + White rump steak, chimichurri, watercress + fries	26
	Chalke Stream trout, hispi cabbage, salsify, samphire, Devon white crab	25
Sides	Fries	5
	Roasted autumnal root veg, chilli honey	5
	Wholegrain mustard + parsley smashed spuds	5
	Cavolo nero, crispy garlic	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, 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	60

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

France

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

01747 820696 | hello@grosvenorarmshindon.co.uk | [@grosvenorarmshindon](#)