

THE
GROSVENOR
ARMS
HINDON

Beer	Butcombe Brewing Co., Original 4%	2.5 / 4.75
	St Austell, Proper Job 4.5%	2.5 / 4.75
	Bath Ales, Gem 4.1%	2.5 / 4.75
	Freedom lager 4%	3.2 / 6.1
	Neck Oil IPA, Beavertown 4.2%	3.3 / 6.4
	Madri 4.6%	2.9 / 5.6
Starters	Tomato + harissa soup, sourdough + butter	8
	Rarebit croquettes, aioli + pickled shallots	8.5
	Olive oil marinated courgette, sumac, tomato hummus, dukkah, toast	8.5
	Sweet chilli prawns, blushed tomatoes, chorizo, toast	9
	Pork + stuffing scotch egg, apple sauce	9
	House smoked cod ravioli, lemon cream, crispy samphire + cod crackling	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	Westcombe ricotta + wild mushroom risotto, truffle, crispy kale	18
	Spiced squash, harissa barley, cavolo nero, pickled red cabbage, almond	16
	8oz Ruby + White rump steak, shallot, port + stilton sauce, fries	26
	Barbary duck breast, celeriac puree, confit leg, walnuts	26
	Chalke stream trout, Bombay potatoes, tenderstem broccoli, saffron cream	18
Sides	Fries	5
	Wholegrain mustard + parsley smashed spuds	5
	Honey + thyme glazed parsnips	5
	Garlic fried cavolo nero	5

On your bill you will find a discretionary 12.5% service charge.

100% of which goes to everyone working here.

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

WINE LIST

Red	1	Montsablé Pinot Noir <i>2021, France</i>	6 / 8.5 / 9 / 25
	2	Dom Ici, Carignan <i>2021, France</i>	6 / 8 / 9 / 26
	3	IL Pumo, Negroamaro, IGP Salento <i>2021, Italy</i>	6 / 8.5 / 9 / 26
	4	Finca Manzanos, Crianza, Rioja <i>2017, Spain</i>	29
	5	Domaine Chapoton, Cotes Du Rhone <i>2020, France</i>	30
	6	Coulous, Vin biologique, Bordeaux <i>2019, France</i>	32
	7	Manoir du Carra, Beaujolais - Villages <i>2020, France</i>	32
	8	Alto Molino, Malbec <i>2021, Argentina</i>	32
	9	Reverdito, Barolo, Castagni <i>2016, Italy</i>	43
White	10	Montsablé Chardonnay, L'esprit du lieu <i>2021, France</i>	6.5 / 8 / 9 / 25
	11	Cielo Pinot Grigio <i>2022, South Africa</i>	6 / 8 / 9 / 26
	12	Picpoul de Pinet, Chateau De La Mirande <i>2021, France</i>	6 / 8.5 / 9.5 / 27
	13	Funkstille, Grüner Veltliner <i>2021, Austria</i>	27
	14	Von Buhl, Bone dry Riesling <i>2021 Germany</i>	29
	15	Snapper Rock Sauvignon Blanc <i>2021, New Zealand</i>	30
	16	Alba Martín, Riax Baixas Albarino <i>2021, Spain</i>	30
	17	Petit Chablis, Domaine Hamelin <i>2020, France</i>	37
	18	Domaine Des Chasseignes Sancerre <i>2020, France</i>	38
Rosé	19	Famille Perrin Luberon Rosé <i>2021, France</i>	6 / 8 / 9.5 / 25
	20	Chateau D'Ollieres, Vin De Provence Rosé <i>2021, France</i>	7 / 8.5 / 10.5 / 30
	21	Magnum, Château D'Ollières Vin De Provence Rosé <i>2021, France</i>	57
Sparkling	22	Prosecco Bella Modella <i>Italy</i>	6.5 / 24
	23	Crémant De Bourgogne, Blanc De Blancs Brut <i>France</i>	35
	24	Bernard Remy Carte Blanche Champagne <i>France</i>	60

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