

THE
GROSVENOR
ARMS
 HINDON

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
	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
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, horseradish + all the trimmings	19/21
	Roast leg of lamb, mint sauce + all the trimmings	19/21
	Roast pork belly, apple sauce + all the trimmings	20
	Carrot + courgette nut roast	14
	<i>All the trimmings = crispy spuds, Yorkshire pudding, roasted winter vegetables, pigs in blankets, cheesy leeks, gravy</i>	
	Spiced squash, harissa lentil, cavolo nero, pickled red cabbage, almond	16
	Chalke stream trout, Bombay potatoes, gem lettuce, saffron cream	18
	Barbary duck breast, celeriac puree, blackberries, confit leg, walnuts	26
Sides	Extra spuds gravy Yorkshire pudding	0
	Fries	5
	Broccoli cheese	5
	Wholegrain mustard + parsley smashed spuds	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	Monstable 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>2019, 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>2021, 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>2021, 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>2021, France</i>	38
Rosé	19	Famille Perrin Luberon Rosé <i>2021, France</i>	6 / 8 / 9.5 / 25
	20	Maïa Cotes 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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