GROSVENOR ARMS

Beer	Cornish Best, St Austell 3.4%	2.8 / 5.5
	Rude Giant Best, Rude Giant Brew Co. 4%	2.8 / 5.5
	Mahou, lager 4.8%	3.2 / 6.2
	Rude Giant, lager 4.5%	2.8 / 5.5
	Rude Giant, Session IPA 4.3%	3.25 / 6.3
Starters	Roasted tomato + fennel soup, basil, cream, croutons	8
	Padron peppers, chilli salt	7
	Smoked beetroot, ricotta, chicory, pear	9.5
	Nduja scotch egg, crispy onions, aioli	9.5
	Rarebit croquettes, pickled shallots, sour cream, chives	9
	Cod ceviche, cucumber, chilli, bitter leaves	12
	Braised ham hock, cider, pickles, shallots	9.5
Pub	Double cheeseburger, American cheese, lettuce, pickles, slaw, fries	19.5
bangers	Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	19
	English rose veal liver, mash, bacon, onions, greens + gravy	23
	Bavette steak, runner beans, béarnaise	22
	Chicken, smoked gammon + leek pie, mash, greens, gravy	22
Mains	Church Farm 8oz rib-eye steak, peppercorn sauce, fries, grilled artichoke	28
	Fried fregola, baba ghanoush, dill, green beans, lemon, tomato chutney	18
	Roast pumpkin, spinach, burnt chilli butter, pangratto	18
	Whole John Dory, samphire, Cornish potatoes, cockles, caper butter	24
	Chicken schnitzel, sugar snaps, capers, brown butter, lemon, fries	22
	Venison haunch, Puy lentils, chard, blackberries	24
Sides	Fries	5
	Chilli + garlic fried greens	5
	Chantenay carrots + 'nduja butter	5
	Frisée + butterhead salad, house vinaigrette	5
	Buttered Cornish potatoes	5



This is what we're playing

On your bill you'll find a discretionary 12.5% service charge. 100% of which gets split fairly with everyone who works here.

Please ask the squad about any allergens present in our food and do let us know if you have any allergies.