

THE
GROSVENOR
ARMS
 HINDON

Beer	Luncheon Ale, 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 bangers	Double cheeseburger, American cheese, lettuce, pickles, slaw, fries	19.5
	Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	19.5
	English rose veal liver, bacon, mash, onions, greens, gravy	23
	Chicken schnitzel, sugar snaps, capers, brown butter, lemon, fries	22
Mains	Roast sirloin + all the trimmings	21/23
	Norton St Philip braised lamb breast + all the trimmings	23
	Mushroom, squash + walnut nut roast, + all the trimmings	18
	<i>All the trimmings = roast potatoes, greens, carrots, cheesy leeks, Yorkshire pudding, pig in blanket, gravy</i>	
	Fried fregola, baba ghanoush, dill, green beans, lemon, tomato chutney	18
	Roast pumpkin, spinach, burnt chilli butter, pangratto	18
Sides	Extra spuds gravy Yorkie	0
	Frisee salad, house viniagerette	5
	Chilli + garlic greens	5
	Fries	5



This is what we're playing

**On your bill you'll find a discretionary 12.5% service charge.
 100% of which is split fairly between 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.