

THE
GROSVENOR
ARMS
 HINDON

DRAUGHT

Bath Gem, Bath Ales 4.1%	2.8 / 5.5
Proper Job, St Austell 4.5%	2.8 / 5.5
Rude Giant Best 4%	2.8 / 5.5
Rude Giant Session IPA 4.3%	3.25 / 6.3
Guinness 4.2%	3.5 / 6.8
Rude Giant Lager 4.5%	2.8 / 5.5
Mahou 4.8%	3.2 / 6.2
Amstel 4.1%	2.8 / 5.5
Thatchers Gold 4.8%	2.8 / 5.4

STARTERS

Parsnip + sage soup, croutons	8
Padron peppers, chilli, salt	8
Spiced sweet potato samosas, cucumber and mint yoghurt	9
Venison and rosemary scotch egg, plum sauce	10
Crab croquettes, brown crab mayo + cucumber salad	10.5
Rarebit crumpet, pickles + crispy onion	10
Pulled short rib chilli nachos, sour cream	9.5

ROASTS

Church Farm beef sirloin + all the trimmings	21/23
Roast partridge + all the trimmings	24
Slow roast pork belly, apple sauce + all the trimmings	23
Nut roast + trimmings	17

All the trimmings = roast potatoes, greens, carrot + swede mash, pigs in blankets, cauliflower cheese, Yorkshire pudding, gravy

MAINS

Double cheeseburger, American cheese, lettuce, pickles, slaw, fries	21
Beer battered haddock, tartare sauce, curry sauce, smashed peas, fries	19.5
Wild mushroom risotto, crisp hen egg, truffle oil + parmesan	19
Fish stew, new potatoes, samphire, saffron aioli	26

SIDES

Fries	5
Frisée + butterhead salad, vinaigrette	5
Buttered potatoes	5

PUDDINGS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream	8.5
Chocolate brownie, honeycomb ice cream, hazelnut praline	8.5
Rhubarb upside down cake, vanilla custard	8.5
Lemon posset, blood orange jelly, shortbread	8.5
Affogato espresso + vanilla ice cream	6
Cheese 2 for £12 or 3 for £15 Westcombe Cheddar / Dorset Blue Vinny / Rosary Goat's <i>with grapes, honey + Peter's Yard crackers</i>	
Ice cream £3 per scoop Vanilla / chocolate / salted caramel	
Sorbet £3 per scoop Mango / raspberry + peach	

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

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

WINE LIST

SPARKLING

Prosecco, Bella Modella NV Veneto, Italy	7 / 30
Cava, Peralada, Stars Brut Reserva ORG Penedes, Spain	32
Le Roc Ambulle, Pet Nat Rosé 2022 ORG Fronton, France	35
Crémant de Limoux, Maison Antech, Cuvée de Françoise NV Languedoc, France	40
Champagne Grande Réserve 1er Cru, Pierre Mignon HALF BOTTLE Champagne, France	40
Champagne Grande Réserve 1er Cru, Pierre Mignon Champagne, France	65
Furleigh Estate, Classic Cuvée 2018 Dorset, England	55

RED

Merlot, Rio Alto 2022 <i>Valle de Aconcagua, Chile</i>	8 / 29
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	8 / 29
Negroamaro, San Marzano 'Il Pumo' 2022 <i>Puglia, Italy</i>	8 / 29
Pinot Noir, Les Musetiers 2023 <i>Pays d'Oc, France</i>	8.5 / 30
Malbec, Santa Julia 2023 <i>Mendoza, Argentina</i>	8.5 / 30
Nero d'Avola, Cantine Paolini 2022 ORG <i>Sicily, Italy</i>	29
Côtes du Rhône, Réserve de Fleur 2022 <i>Côtes du Rhône, France</i>	31
Bordeaux Superieur, Château Maine Martin 2019 <i>Bordeaux, France</i>	33
Primitivo, Electric Bee 2022 <i>Puglia, Italy</i>	35
Old Vine Shiraz, Thistledown 'Gorgeous' 2022 <i>McLaren Vale, Australia</i>	40
Bourgogne Rouge, Domaine Chitry 2022 <i>Burgundy, France</i>	45
Rosso di Montalcino, Argiano 2021 <i>Tuscany, Italy</i>	48
Barolo, Castagni 'Reverdito' 2017 <i>La Morra, Italy</i>	55
Château Pavillon Rocher, St-Émilion Grand Cru 2015 <i>Saint-Émilion, France</i>	60
Piedlong, Famille Brunier 2020 <i>Châteauneuf-du-Pape, France</i>	65

BOOZE-FREE

Saint-Chinian, Oddbird <i>Languedoc, France</i>	30
Riesling Blend, Oddbird ORG <i>Alsace, France</i>	30
Sparkling Rosé, Oddbird <i>Languedoc, France</i>	30
Blanc de Blancs, Oddbird <i>Languedoc, France</i>	30
Sprigster, Sparkling Gooseberry Infusion <i>Wiltshire, UK</i>	25

WHITE

Pinot Grigio, Orsino 2023 <i>Veneto, Italy</i>	8 / 28
Chardonnay, Montsablé 2023 <i>Haute Vallée l'Aude, France</i>	8 / 28
Picpoul de Pinet, Ornezon 2023 <i>Languedoc, France</i>	8.5 / 31
Chenin Blanc, Winery of Good Hope 2022 <i>Stellenbosch, South Africa</i>	9 / 33
Sauvignon Blanc, Kukupa 2023 <i>Marlborough, New Zealand</i>	9 / 35
Vinho Verde Branco, Vale do Homem 2023 <i>Vinho Verde, Portugal</i>	29
Rioja Blanco, Gatito Loco 2022 ORG <i>Rioja, Spain</i>	32
Grüner Veltliner, Funkstille 2023 <i>Niederösterreich, Austria</i>	34
Riesling Trocken, Von Buhl 'Bone Dry' 2022 <i>Pfalz, Germany</i>	34
Gavi del Comune di Gavi 2022 Produttori de Gavi, Mille951 <i>Piedmont, Italy</i>	37
Albariño, Alba Martín 2022 <i>Rias Baixas, Spain</i>	38
Petit Chablis, Courtault Michelin 2022 <i>Burgundy, France</i>	47
Sancerre, Aurore Dézat, Domaine des Chasseignes 2022 <i>Loire, France</i>	49
Bourgogne Chardonnay, Chanzy 2022 <i>Burgundy, France</i>	51
Condrieu 'La Berne' 2020 Lionel Faury <i>Côtes du Rhône, France</i>	68

ROSÉ

Mont Rocher Rosé 2023 <i>Pays d'Oc, France</i>	8.2 / 30
Palm Par l'Escarelle 2023 ORG <i>Provence, France</i>	9.5 / 35
Folc, English Rosé 2022 <i>Kent, England</i>	37.5
Château l'Escarelle, Les Deux Anges 2022 ORG <i>Provence, France</i>	42
Palm Par l'Escarelle 2022 ORG MAGNUM <i>Provence, France</i>	68
Château l'Escarelle, Les Deux Anges 2022 ORG MAGNUM <i>Provence, France</i>	80
Château l'Escarelle, Les Deux Anges 2022 ORG JEROBOAM <i>Provence, France</i>	185

ORANGE

Solara, Orange 2022 <i>Viile Timisului, Romania</i>	28
Skin Contact, Funkstille 2023 <i>Niederösterreich, Austria</i>	30

PUDDING

	75ml / 375ml
Chateau Briatte, Sauternes 2018 <i>Sauternes, France</i>	6 / 28
Quady, Elysium Black Muscat 2018 <i>California, USA</i>	6 / 28
Michele Chiarlo, Nivole Moscato d'asti, 2021 <i>Piedmont, Italy</i>	6 / 28