

THE  
**GROSVENOR**  
**ARMS**  
 HINDON

**DRAUGHT**

Bath Gem, Bath Ales 4.1%	3.00 / 5.80
Proper Job, St Austell 4.5%	3.00 / 5.80
Rude Giant Best 4%	3.00 / 5.80
Rude Giant Session IPA 4.3%	3.65 / 6.50
Guinness 4.2%	3.65 / 7.10
Rude Giant Lager 4.5%	3.10 / 6.00
Mahou 4.8%	3.40 / 6.60
Amstel 4.1%	3.10 / 6.00
Thatchers Gold 4.8%	3.10 / 6.00

**STARTERS**

Courgette, basil + parmesan soup	9
Padron peppers, seaweed + chilli salt	8
Grilled asparagus, pickled chard, toasted seeds, maple dressing	11
'Nduja scotch egg crème fraîche, oregano	10
Grilled sardines, fennel, croutons, gribiche brown butter	11
Rarebit crumpet, leek jam, crispy onions	10
Crispy short rib, truffle mayo, crispy shallots, pickled mushrooms	10.5

**ROASTS**

Church Farm sirloin + all the trimmings	23 / 25
Slow roast pork belly, apple sauce + all the trimmings	23 / 25
Nut roast + all the trimmings	21

*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	23
Skrei cod, chorizo stew, broccoli, dill yoghurt	26
Tagliatelle, wild garlic, green olives, oyster mushroom, parmesan	19

**SIDES**

Fries	5
Rocket, baby gem + parmesan salad	5
Buttered potatoes	5
Extra roasties   Yorkie   gravy	0

**PUDDINGS**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream	8.5
Chocolate nemesis, pumpkin seed praline, chantilly cream	8.5
Treacle tart, clotted cream	8.5
Vanilla pannacotta, poached rhubarb, white chocolate	8.5
Affogato   espresso + vanilla ice cream	6
Cheese   Westcombe Cheddar / Dorset Blue Vinny / Rosary Goat's with grapes, honey + Peter's Yard crackers 2 for 12 / 3 for 15	
Ice cream   Vanilla / chocolate / salted caramel	3 per scoop
Sorbet   Mango / raspberry + peach	3 per scoop

**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 <b>ORG</b> Penedes, Spain	32
Le Roc Ambulle, Pet Nat Rosé 2022 <b>ORG</b> 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 <b>ORG</b> <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 2016 <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 <b>ORG</b> <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 <b>ORG</b> <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>Rías 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 <b>ORG</b> <i>Provence, France</i>	9.5 / 35
Folc, English Rosé 2022 <i>Kent, England</i>	37.5
Château l'Escarelle, Les Deux Anges 2022 <b>ORG</b> <i>Provence, France</i>	42
Palm Par l'Escarelle 2022 <b>ORG MAGNUM</b> <i>Provence, France</i>	68
Château l'Escarelle, Les Deux Anges 2022 <b>ORG MAGNUM</b> <i>Provence, France</i>	80
Château l'Escarelle, Les Deux Anges 2022 <b>ORG JEROBOAM</b> <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