



A L A C A R T E M E N U

A P E R T I V E S

La Folie Sparkling Rose , Mirabeau, Provence	8.95
Coates & Seely Bretagne Brut Reserve , Hampshire	9.25
Silent Pool Gin , Indian tonic, lavender sprig, orange twist	8.50
Winter Negroni ; Christmas spice infused gin, Martini Blanco, Aperol	9.00

G R E A T F O R S H A R I N G

Stone in Nocellara del Belice olives on ice (vg)	4.50
Large wood fired sourdough rolls , salted butter (v)	3.95
Mixed mushroom arancini , blue cheese mayonnaise (v)	4.50

T O S T A R T

Cream of cauliflower soup , tempura cauliflower fritters, curry oil	5.95
Smoked haddock , Wookey Hole Cheddar & local ale rarebit crumpet, Marmite butter	5.95
Salad of roast root vegetables , pumpkin puree, spelt, charred onion, vegan pesto (vg)	6.95
Duck liver parfait ballotine , prunes, diced pear, toasted sourdough	7.95
Laverstoke Park mozzarella , smoked beetroot, beetroot crisps, pomegranate molasses, toasted buckwheat	8.50
New Grosvenor Collection prawn cocktail , spicy bloody Mary sauce, avocado, cucumber, cos lettuce, lemon	9.50
Tempura salt & pepper scallops , green mango, fresh chilli, ponzu & truffle dressing	10.50
Potted Severn & Wye smoked salmon , pickled cucumber, avocado, salmon roe, toast	9.75

G R O S V E N O R C L A S S I C S

The Cricketers homemade 180g short rib burger , brioche bun, Hogsback beer cheese sauce, gem lettuce, tomato, house relish, pickles, fries. Add smoked back bacon or avocado 1.00 each	14.50
Grosvenor plant based burger , roasted red peppers, gem lettuce, tomato, vegan sriracha mayonnaise, green goddess sauce, fries (vg)	13.95
Buttermilk chicken burger , brioche bun, avocado, gem lettuce, tomato, gherkins, sriracha mayonnaise, fries	14.50
Superfood salad ; broccoli, roasted squash, edamame, red cabbage, quinoa, yoghurt & lemon dressing (v)	13.50
Artichoke and parsley raviolono , cavolo Nero, candied beetroot, chilli, tomato emulsion (v)	13.95
Herdwick mutton Brick Lane curry , slow cooked in a medium spiced tomato & cardamom sauce, pilaff rice, kachumber salad, naan bread	15.95

F R O M B R I T I S H S H O R E S

Grosvenor Collection fish & chips ; 8oz haddock fillet, Hogsback T.E.A batter, crushed minted peas, homemade tartare sauce, lemon	13.95
Catch of the day	MVP
South Coast plaice on the bone , samphire, mussels, brown butter, capers, parsley, lemon	15.95



A L A C A R T E M E N U

H O M E M A D E P I E S

Grosvenor Collection slow cooked shepherd's pie , carrots, celery, Worcester sauce, Wookey Hole Cheddar mashed potato, buttered Savoy cabbage, gravy	14.50
British beef pie ; braised overnight cooked beef shin, beef & beer stock, seasonal greens, wild mushroom gravy	17.50
Grosvenor collection fish pie ; salmon, prawns, smoked haddock, hard boiled egg, topped with Wookey Hole Cheddar mashed potato	14.75

F R O M T H E F A R M

Escalope of Banham chicken Milanese , fried Burford Brown hen's egg, rocket salad, shaved parmesan, truffle dressing	13.95
Slow roasted Hampshire trimmed pork belly , ham hock, on a bed of Morteau sausage & cannellini bean cassoulet, salsa verde	16.50
Roast haunch of venison , Brie & cep dauphinoise, winter greens, bitter chocolate sauce	18.95
Roast Norfolk bronze turkey , roast potatoes, maple roast root vegetables, brussels sprouts & bacon lardons, pigs in blankets, cranberry & gin jelly, turkey gravy	17.50

All our beef is farmed to the best standards, sourced from local farms & aged for at least 28 day hung

Flat Iron , grass-fed, 230g, peppercorn sauce, watercress & pickled shallot salad, roasted mushroom, fries	19.95
Ribeye , grass-fed, 230g, watercress & pickled shallot salad, roasted mushroom, fries	25.50
Sirloin , grass-fed, 230g, watercress & pickled shallot salad, roasted mushroom, fries	25.95

S A U C E S : Wild mushroom (v), classic peppercorn (v) Grosvenor House butter (v) 2.50 Bearnaise (v) 3.00 Wild mushroom & blue cheese (v) 3.50

W O O D F I R E D P I Z Z A S

Wicket ; tomato sauce, mozzarella, basil (v)	8.75
Boundary Carbonara ; bacon, onion, cheese sauce, confit egg, chopped parsley, parmesan, cracked black pepper	12.75
Seamer ; tomato sauce, mozzarella, chorizo, n'duja, red chillies	13.50
Maiden ; tomato sauce, caramelised onion, goat's cheese, roasted aubergine (v)	12.50
Stumps ; mozzarella, parmesan, Oxford Blue, guanciale, figs, Pirbright honey	12.95
Pavilion ; tomato sauce, grilled artichokes, roasted peppers, mozzarella, parmesan (v)	12.75
Cover Dive ; tomato sauce, mozzarella, Cumbrian airdried ham, wild mushrooms, truffle, parmesan	13.95

S E A S O N A L S I D E S

Three Cheddar cauliflower cheese (v)	4.50	Triple cooked Jenga fat chips (v)	4.50
Brussels sprouts & bacon lardons	4.75	Skin on fries (v)	3.50
Watercress salad, vinaigrette (vg)	4.00	Brie & cep dauphinoise (v)	4.50
Braised red cabbage, chestnuts (v)	4.25	Truffle & Parmesan fries (v)	3.75
Roasted heritage carrots & root vegetables, maple syrup, thyme (vg)	4.50		

Due to food being cooked to order, there may be a short wait during busy periods.

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.