



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

### A P E R T I V E S

<b>La Folie Sparkling Rose</b> , Mirabeau, Provence	8.95
<b>Warner's Rhubarb Gin</b> , aromatic tonic, dried apple & juniper	8.50
<b>Autumn Leaves</b> ; Pisco, Drambuie, Campari, fresh lime & orange	9.00

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

<b>Stone in Nocellara del Belice olives</b> on ice (vg)	4.50
<b>Large wood fired sourdough rolls</b> , salted butter (v)	3.95
<b>Grosvenor black pudding &amp; apple Scotch egg</b> , runny yolk, Tiptree Brown sauce	5.50
<b>Wild mushroom arancini</b> , blue cheese mayonnaise (v)	4.75

### T O S T A R T

<b>Roasted pumpkin soup</b> , grated chestnuts, buttered croutons	5.95
<b>Smoked haddock</b> , Wookey Hole Cheddar & local ale rarebit crumpet, Marmite butter	5.95
<b>Smoked aubergine caviar</b> , vegan yoghurt dressing, roasted root vegetables, toasted dukkha, pitta bread (vg)	6.95
<b>Twice baked Cheddar soufflé</b> , Wookey Hole cheese, English mustard & chive cream sauce (v)	7.50
<b>Duck liver parfait roulade</b> , edged with black charcoal, prunes, diced pear, toasted sourdough	7.95
<b>Laverstoke Park mozzarella</b> , smoked beetroot, beetroot crisps, pomegranate molasses, toasted buckwheat	8.50
<b>New Grosvenor Collection prawn cocktail</b> , spicy bloody Mary sauce, avocado, cucumber, cos lettuce, lemon	9.50
<b>Scallops baked in their shell with puff pastry</b> , mushrooms & white wine & tarragon cream sauce	10.50
<b>Severn &amp; Wye smoked salmon</b> , handpicked Devon crab mayonnaise, Granny Smith apple, avocado dressing, lemon, belinis	11.50

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

<b>The Cricketers homemade 180g short rib burger</b> , brioche bun, Hogsback beer cheese sauce, gem lettuce, tomato, house relish, pickles, fries. Add smoked back bacon or avocado 1.00 each	14.50
<b>Grosvenor plant based burger</b> , roasted red peppers, gem lettuce, tomato, vegan sriracha mayonnaise, green goddess sauce, fries (vg)	13.95
<b>Buttermilk chicken burger</b> , brioche bun, avocado, gem lettuce, tomato, gherkins, sriracha mayonnaise, fries	14.50
<b>Game faggot</b> ; Pheasant, rabbit, pigeon & venison, autumn greens, creamed mashed potato, caramelised onion gravy	13.45
<b>Artichoke and parsley raviolono</b> , cavolo Nero, candied beetroot, chilli, tomato emulsion (v)	13.95
<b>Herdwick mutton Brick Lane curry</b> , slow cooked in a medium spiced tomato and cardamom sauce, pilaff rice, kachumber salad, naan bread	15.95
<b>Roast whole baby chicken</b> , roast potatoes, heritage carrots, garnished with lavender parsley & rosemary, jug of chicken gravy	16.95

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

<b>Grosvenor Collection fish &amp; chips</b> ; 8oz haddock fillet, Hogsback TEA batter, crushed minted peas, tartare sauce, lemon	13.95
<b>Catch of the day</b>	MVP
<b>South Coast plaice</b> , on the bone, samphire, Morecombe Bay shrimps, brown butter, capers, lemon & parsley	16.00
<b>Grosvenor collection fishcake</b> ; salmon, cod & parsley in panko crumb,, spinach, poached Burford Brown hen's egg, chive beurre blanc	14.00



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

### FROM THE FIELDS

<b>Grosvenor superfood salad;</b> broccoli, roasted squash, edamame, red cabbage, quinoa, yoghurt & lemon dressing (v)	13.50
<b>Grilled breast of Banham chicken salad,</b> lettuce, avocado dressing, cucumber & courgettes, toasted buckwheat, tarragon oil	13.95

### HOMEMADE PIES

<b>Banham chicken pie;</b> chicken thighs braised in brown butter, smoked ham hock & leeks, wholegrain mustard, seasonal greens & chicken gravy	15.95
<b>Grosvenor Collection slow cooked shepherd's pie,</b> carrots, celery, Worcester sauce, Wookey Hole Cheddar mashed potato, buttered Savoy cabbage, jug of gravy jus	14.95
<b>British beef pie;</b> braised overnight cooked beef shin, beef & beer stock, seasonal greens & wild mushroom gravy	17.50
<b>Grosvenor collection fish pie;</b> salmon, prawns, smoked haddock, hard boiled egg, topped with Wookey Hole Cheddar mashed potato	14.75

### FROM THE FARM

<b>Escalope of Banham chicken Milanese,</b> fried Burford Brown hen's egg, rocket salad, shaved parmesan, truffle dressing	14.25
<b>Slow roasted Hampshire trimmed pork belly,</b> ham hock, on a bed of Morteau sausage & cannellini bean cassoulet, dollop of salsa verde	16.50
<b>Roast haunch of venison,</b> truffled celeriac puree, black cabbage, dauphinoise potatoes, bay & juniper gravy	18.95
<i>All our beef is farmed to the best standards, sourced from local farms &amp; aged for at least 28 days</i>	
<b>Flat Iron,</b> grass-fed, 230g, peppercorn sauce, watercress & pickled shallot salad, roasted mushroom, fries	19.95
<b>Ribeye,</b> grass-fed, 230g, watercress & pickled shallot salad, roasted mushroom, fries	25.50
<b>Sirloin,</b> 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

### WOOD FIRED PIZZAS

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

### SEASONAL SIDES

Three Cheddar cauliflower cheese (v)	4.50	Triple cooked Jenga fat chips (v)	4.50
Tenderstem broccoli, bacon lardo, capers	4.75	Skin on fries (v)	3.50
Watercress salad, vinaigrette (vg)	4.00	Dauphinoise, Somerset Brie (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		

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