

SUNDAY MENU



STARTERS

Daily soup V 5.50

Air dried ham, fig, ricotta & honey 8.00

Celeriac fritters, dukka,
tahini & salsa VG GF 7.75

Mussel, leek & cider chowder GF 8.50
Also available as main

Brixham crab, tomato, caper
& dill bruschetta 10.00

SALADS & GRAINS

Starter or Main

Tossed chicken, chorizo, lentil & spiced
cashew nuts 7.50/14.50

Grilled Cornish mackerel fillet, panzanella,
baby gem & salsa verde 8.00/15.50

Spiced marinated beetroot, dukka,
ewe's cheese, spelt & honey V 6.50/13.00

SIDES

All 3.75

- Green salad, mustard dressing & pumpkin seeds V GF
- Fine beans, tomato, chilli & feta V GF
- Cauliflower, wild rice, garlic, ginger & soy V GF
- Hand cut chips V

MAIN COURSES

THE GROSVENOR TRIPLE ROAST 19.50
Dry aged topside of beef, roast free range chicken & slow roasted pork belly

DRY AGED TOPSIDE OF BEEF 16.00
Red wine gravy

ORCHARD FARM PORK BELLY 15.00
Fennel & sea salt crackling

ROAST FREE RANGE CHICKEN,
LEMON & THYME 16.00
Salsa verde

BUTTERNUT SQUASH STUFFED WITH WALNUTS 13.50
Pearled spelt, mushrooms & ewe's cheese V

SOUTH COAST FILLET OF HAKE 18.50
Garlic butter & capers GF

All roasts served with garlic & herb roast potatoes, seasonal roasted vegetables,
buttered greens, root mash & Yorkshire pudding.
Please ask if you would like more gravy.

SPICED BUTTERNUT TAGINE, POMEGRANATE SALSA 13.50
Coriander, pine nuts, saffron & chickpeas VG GF

CHIMICHURRI BEEF BURGER WITH HAND CUT CHIPS 13.00
Crispy onions, paprika mayonnaise, smoked cheddar & tomato

300g DRY AGED STEAKS

Served with roast garlic & parsley butter, hand cut chips, crispy onions,
grilled tomato & watercress

Flat Iron 17.50 Rump 20.00 Sirloin 23.50
Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

WEST COUNTRY CHEESES

2 for 8.00

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery

Choose from:

- Barber's vintage cheddar
- Dorset Blue Vinney
- Driftwood goats cheese
- Lyburn's Francis

CAULIFLOWER
CHEESE
Bromham
cauliflower
& Wookey Hole
Cheddar 3.75

WOOD FIRED PIZZA

Freshly made pizzas with the best British charcuterie
from the Real Cure, Somerset Charcuterie
and Trealy Farm, baked in our wood fired oven

THE GROSVENOR 13.00
Duck egg, tender stem broccoli, mozzarella,
pancetta & salsa verde

MARGHERITA 8.50
Tomato sauce, fresh basil & mozzarella V

THE DEVIL 12.50
Chorizo, chilli, fennel & mozzarella

PEPPERONI 12.00
Mozzarella & pepperoni

THE DORSET AUTUMN 11.50
Wild mushrooms, butternut squash,
mozzarella & rocket pesto V

NAPOLI 12.00
Mozzarella, coppa ham, anchovies,
capers & rocket

QUATTRO 13.00
The Devil, Dorset Autumn, Pepperoni, Napoli

DESSERTS

Salted caramel & chocolate tart, Ivy House
thick cream & honeycomb V 7.00

Buttermilk panna cotta,
berries & crumble 7.00

Rocky road sundae with toffee sauce
& homemade vanilla ice cream V 7.00

Selection of homemade ice creams & sorbets
with pumpkin seed praline V GF 6.50
Please ask your server for today's flavours

Apple & pear crumble, toffee ice cream 7.00

PROVENANCE

Wherever possible we buy our ingredients from local farmers
and growers. We try not to buy out of season or imported
produce and our menus change regularly to reflect this.

Our meat comes from two main sources. Prime Cuts, based
here in Shaftesbury, supply us with beef, chicken & game.
Orchard Farm in Wedmore, Somerset provides our pork
together with sausages & bacon which are cured to our own

recipe. All meat is traceable to individual animals.
All our fish comes from British waters supplied by Kingfisher
of Brixham.

Charcuterie comes from The Real Cure in Shaftesbury,
Somerset Charcuterie in Wrington & Trealy Farm in
Monmouthshire.

Eggs are supplied by Fluffets from small flocks on family
farms in the New Forest. Leaves and vegetables are supplied
by The Watercress Company in Dorchester and Lovejoys in
Melksham. Rapeseed oil comes from Fussels, Church Farm
near Bradford on Avon.

All our bread, burger buns, cakes and biscuits are baked daily
on the premises, using flour milled by Stoate & Sons here in

Shaftesbury. Gluten free alternatives are available on
request.

Jams, chutneys, piccalilli and sauces are made freshly in our
kitchen, and we churn our own ice cream using milk and
cream from Blackmore Vale Dairy.

Cheeses come from Dorset and the surrounding counties.

Please advise if you have any allergies or require further information on the ingredients used in our dishes.
Some of our dishes contain nuts and nut oils which may not be listed on the menu.

Please be aware that game may contain shot.
GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised