

BREAKFAST MENU



- Pain au chocolate 3.00
- Freshly baked croissant with homemade jam 2.50
- Soya porridge, apple & pear compote VG 4.50
- Smashed avocado on malted toast, chilli sauce, roasted field mushrooms, nuts & seeds VG 8.00
- Smokey beans on malted toast VG 4.00
- Old Spot sausage ciabatta 5.50
- Dry cured bacon ciabatta 4.50
- Old Spot sausage, bacon & egg ciabatta 6.50
- Free range eggs, roasted field mushrooms & toast V 6.50
- Smoked salmon & free range eggs on toast 9.50
- Smokey beans, bubble & squeak cake, roasted field mushrooms & poached hen egg V 9.00
- Add dry cured bacon 1.50

THE FULL GROSVENOR

11.00

Old Spot bacon & sausage, black pudding, roasted field mushrooms, bubble & squeak cake, poached, fried or scrambled egg

TEA

All 1.95

- English Breakfast
Earl Grey, Chamomile
Wild Berry, Peppermint
Lemon & Ginger
Green
Decaffeinated

COFFEE

- Americano 2.20
Cappuccino 2.40
Latte 2.40
Flat White 2.60
Espresso 1.90
Double Espresso 2.20
Macchiato 1.90

FRUIT JUICE

- All 1.90
Cloudy pressed apple
Smooth squeezed orange
Pink grapefruit
Pressed tomato
Pineapple
Cranberry

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 Samways, a family business based in Bridport, who commit to a 24-hour 'port to plate' policy.

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 Stoaite & 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.

GF - Gluten Free VG - Vegan V - Vegetarian P - Pasteurised UP - Unpasteurised

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.