

# SUNDAY MENU



## STARTERS

- Seasonal soup with homemade bread V 6.50
- Pork, black pudding & pistachio terrine, soda bread, pear & ginger chutney 7.75
- Smoked haddock arancini, curried mayonnaise & celeriac remoulade 7.50
- Celeriac fritters, smoked paprika, tahini, roasted tomato & pepper dressing, chicory VG 7.50
- Salt & pepper squid with fennel, chilli & lime, harissa crème fraiche 10.50

## SALADS & GRAINS

Starter or Main

- Roasted beetroot, feta, bulgur wheat, honey & dukka V 7.00/14.00
- Williams pear, walnut, celeriac remoulade & chicory V 7.00/14.00
- Chermoula spiced chicken, squash, wild rice & rocket 7.50/14.50

## SIDES

All 3.75

- Potato terrine with truffle mayo & shaved Old Winchester V
- Wild rice with butternut, ginger & soy VG
  - Hand cut chips VG
- Green salad with mustard dressing VG

## 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 & horseradish sauce
- ORCHARD FARM PORK BELLY 15.00  
Fennel & sea salt crackling
- ROASTED PHEASANT BREAST WITH SMOKED BACON 16.00  
Salsa verde
- SQUASH, PISTACHIO & QUINOA NUT ROAST 15.00  
Balsamic onion gravy V  
(Can be made suitable for vegans)
- SOUTH COAST FILLET OF HAKE 19.50  
Chorizo & capers

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

STUFFED GNOCCHI & WILD MUSHROOMS 14.75  
Jerusalem artichoke, fondant squash & basil oil V

CHARGRILLED BEEF BURGER, SMOKED STREAKY BACON 13.50  
Gherkin, Barbers cheddar, lettuce & hand cut chips

## 300g DRY AGED STEAKS

Served with roast garlic & parsley butter, hand cut chips, crispy onions, slow roasted tomatoes & watercress

Flat Iron\* 17.75      Rump 20.00      Ribeye 23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

\* Best rare or medium rare

## WEST COUNTRY CHEESES

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery  
2 for 8.00

Please ask about today's choices

CAULIFLOWER CHEESE  
Bromham cauliflower & Barbers 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  
Coppa ham, pancetta, mozzarella & 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 WINTER 12.00  
Caramelised onion, mushroom & ricotta V
- NAPOLI 12.00  
Mozzarella, coppa ham, anchovies, capers & rocket
- QUATTRO 13.00  
The Devil, Dorset Winter, Pepperoni, Napoli

## DESSERTS

- Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00
- Orange & poppy seed pudding, orange sauce & clotted cream ice cream V 7.00
- Crème caramel, toasted pecans & candied orange V 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 6.50  
Please ask your server for today's flavours

## ALLERGENIC INGREDIENTS

If you have an allergy or intolerance we can adjust some of the dishes on the menu. To make sure this is handled properly, it's best to ask to speak to one of our managers, who will be pleased to run through our recipes. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out that since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free.

## PROVENANCE

Wherever possible we buy from local farmers and growers. We rarely buy out-of-season or use imported produce and we regularly change our menus to make the most of a freshly landed catch or the new season's crop. We are in tune with the seasons and in touch with the provenance of everything we use.

Of course, citrus fruits come in from Southern Europe, and other items from further afield. But typically imports will make up just a

small sample of the vibrant, joyful food we always aim to create.

Our meat comes from two main sources. Mark at Prime Cuts, in Shaftesbury, provides us with poultry, lamb & the very best burgers made to our own exclusive recipe. And Walter Rose, in Devizes, supplies us with phenomenal steaks, scrupulously traceable to individual animals from the lush pastures of Somerset and Dorset.

Fish comes from British waters and is supplied by Kingfisher of Brixham.

Eggs are supplied by Fluffetts, where hens range freely and happily across 155 acres of grasslands.

Yoghurts are from Brown Cow Organics in Pilton, and our cheeses come from the best and most interesting producers in the South West.

All our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten-free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in the kitchens, and we churn our own ice cream using milk and cream from Cotteswold Dairy.