

MENU



SMALL PLATES

Seasonal soup with homemade bread V 6.50

Brixham crab cakes, pickled shallots, celeriac remoulade, lemon & dill 8.50

Smoked ham hock terrine, apple & gherkin salsa, toasted soda bread 8.00

Lightly spiced arancini, beetroot ketchup, rocket & chicory VG 7.00

Chalk stream trout ceviche, cucumber, dill & basil oil, chargrilled malted bread 9.00

WARM SALADS & GRAINS

Starter or Main

Grilled chicken, quinoa, celeriac, curried oil, pine nuts 7.50/14.50

Harissa spiced mackerel fillet, potato, rocket, beetroot & caper salad, dill 7.00/14.00

Chargrilled broccoli, bulgur wheat, squash, ricotta, beetroot dressing, crispy onions V 6.50/13.00

CIABATTAS

With skinny fries

Grilled chermoula chicken & harissa crème fraiche 11.00

Steak, rocket & mustard mayo 12.75

Smoked bacon & Bath soft cheese 11.50

Toasted Barbers cheddar & red onion marmalade V 10.50

TO SHARE

Ideal for two people, or for one as a main

Baked Somerset Camembert, red onion marmalade, rosemary focaccia V 13.00

Crispy mac & cheese with romesco sauce, tempura sprouting broccoli, smoked ham hock & cider terrine, Brixham crab cakes with tartare sauce, air dried ham 15.00

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

CREAM TEA

Afternoon Tea can be pre ordered two days in advance.

Ask one of our team members for more information.

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.