

# LUNCH MENU

Served 12-3pm



See overleaf for  
delicious desserts

## STARTERS & WINTER SALADS

Seasonal soup & homemade bread V 7.00

Crispy parsnip fritters, tikka, kachumba,  
sweet pickled onions VG 7.75

Chicken & ham hock terrine, pickled carrot,  
tarragon & caper mayonnaise 8.50

Roasted sweet potato & bulgur wheat salad, beetroot  
dressing, baked ricotta, crispy onions V 6.50/13.00

Spiced grilled aubergine & quinoa salad, roasted carrot &  
tahini, coriander, red onion, ginger & soy VG 7.00/13.50

Seared pigeon breast, apple, crispy pancetta,  
celeriac remoulade, hazelnuts 10.50

Charred squid, harissa, lemon,  
fennel & rocket salad, dukka 10.00

## 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

## 300g DRY AGED STEAKS

Served with balsamic roasted portobello mushroom,  
garlic & parsley butter, skinny fries, rocket & crispy onions

- Flat Iron\* 18.75
- Rump 20.50
- Ribeye 23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

\* Best rare or medium rare

## CIABATTAS

With skinny fries

Crispy falafel, coriander yoghurt,  
halloumi & beetroot V 11.00

Grilled chicken, bacon & remoulade 11.50

Air dried ham, cheddar &  
onion marmalade 11.75

Steak, Dijonnaise, crispy onion,  
iceberg lettuce 13.00

## MAIN COURSES

CIDER BATTERED HADDOCK FILLET 14.50  
Mushy peas, chips & tartar sauce

CUMBERLAND SAUSAGE, BRAISED ONION 14.00  
Mashed potato, red cabbage & cider gravy

MAC & CHEESE 13.00  
Mozzarella, smoked Dorset red & pangratatto V

VEGAN CHICKPEA BURGER, CHARCOAL & SESAME BRIOCHE BUN 14.50  
Pickles, fries & smoky vegan mayo VG

CHARGRILLED FLAT IRON CHICKEN 16.75  
Lemon, roasted garlic & oregano butter, skinny fries

PHEASANT, SMOKED HAM HOCK & LEEK PIE 16.50  
Mash, spiced red cabbage, crispy leeks

CHARGRILLED BEEF BURGER, SMOKED STREAKY BACON 13.50  
Gherkin, Barbers cheddar, lettuce & skinny fries

PUMPKIN, CHILLI & CAVOLO NERO LASAGNE 15.00  
Wild mushrooms, romesco sauce, parsley & pumpkin seed pesto, crispy sage V

CHALK STREAM TROUT FILLET, COCONUT & LEMONGRASS 20.50  
Squash, black rice & crispy kale

## CHEESY FRIES

Skinny fries  
with cheese  
& cider  
fondue sauce  
V 4.00

## SIDES

All 3.75

- Skin on fries with Cornish sea salt VG
- Cavolo nero, garlic butter & baked ricotta V
- Green salad with mustard dressing VG
- Fried greens with garlic, ginger & soy VG



## DESSERTS

Salted caramel & chocolate tart, cherry sorbet V 7.00

White chocolate brûlée, apple & ginger compote, five spiced shortbread V 7.00

Sticky toffee pudding, toffee sauce, vanilla ice cream, honeycomb 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

## DORSET CHEESES

Two of our favourite cheeses with homemade crackers and fig membrillo  
2 for 8.00

Please ask about today's choices

## 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.

Mark at Prime Cuts, in Shaftesbury, provide us with poultry & lamb. Our burgers are made by Jim Baker to our own exclusive recipe, and Buxton Butchers, in Winterbourne, supply us with phenomenal beef, scrupulously traceable to individual animals from the lush pastures of the West Counties.

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 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.