

# MENU



## SMALL PLATES

- Seasonal soup & homemade bread V 7.00
- Steak, rocket & mustard mayo  
ciabatta, skinny fries 12.75
- Smoked bacon & Bath soft cheese  
ciabatta, skinny fries 11.50
- Grilled tikka chicken, raita &  
slaw ciabatta, skinny fries 11.00
- Toasted Barbers cheddar &  
red onion marmalade ciabatta,  
skinny fries 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 parsnip fritters, air dried ham,  
kachumba, crispy squid,  
smoked ham hock & chicken terrine  
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.

## LARGE PLATES

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

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

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

**300g FLAT IRON DRY AGED STEAK\* 18.75**  
Served with balsamic roasted portobello mushroom, garlic  
& parsley butter, skinny fries, rocket & crispy onions

\*Best rare or medium rare

## 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.