



SUNDAY MENU

APERTIVES

La Folie Sparkling Rose , Mirabeau, Provence	8.95
Coates & Seely Britagne Brut Reserve , Hampshire	9.25
Silent Pool Gin , Indian tonic, lavender sprig, orange twist	8.50
Grosvenor Collection Bloody Mary ; vodka, spice mix, tomato juice, dash sherry, celery, lemon	9.00

GREAT FOR SHARING

Stone in Nocellara del Belice olives on ice (vg)	4.50
Large wood fired sourdough rolls , salted butter (v)	3.95
Mixed mushroom arancini , blue cheese mayonnaise (v)	4.50

TO START

Cream of cauliflower soup , tempura cauliflower fritters, curry oil (v)	5.95
Salad of roast root vegetables , pumpkin puree, spelt, charred onion, vegan pesto (vg)	6.95
Duck liver parfait ballotine , prunes, diced pear, toasted sourdough	7.95
Laverstoke Park mozzarella , smoked beetroot, beetroot crisps, pomegranate molasses, toasted buckwheat (v)	8.50
New Grosvenor Collection prawn cocktail , spicy bloody Mary sauce, avocado, cucumber, cos lettuce, lemon	9.50
Tempura salt & pepper scallops , green mango, fresh chilli, ponzu & truffle dressing	10.50
Potted Severn & Wye smoked salmon , pickled cucumber, avocado, salmon roe, toast	9.75

SUNDAY ROASTS

All our roasts are served with maple roasted root vegetables, buttered sprout tops, Brussel sprouts, Yorkshire pudding & gravy

Slow roasted Hampshire trimmed pork belly , apple sauce, goose fat potatoes	16.50
Fulks butcher's prime sirloin of beef , horseradish, goose fat potatoes	21.95
Puff pastry Wellington ; spinach, roasted celeriac & mushroom duxelles, vegetarian gravy (v)	14.95
Roast Norfolk bronze turkey , goose fat potatoes, cranberry & gin jelly, turkey gravy	17.50

SEASONAL SIDES

Three Cheddar cauliflower cheese (v)	4.50	Pigs in blankets	6.50
Brussels sprouts & bacon lardons	4.75	Triple cooked Jenga fat chips (v)	4.50
Watercress salad, vinaigrette (vg)	4.00	Skin on fries (v)	3.50
Braised red cabbage, chestnuts (v)	4.25	Brie & cep dauphinoise (v)	4.50
Maple roasted root vegetables (vg)	4.50	Truffle & Parmesan fries (v)	3.75



A L A C A R T E M E N U

GROSVENOR CLASSICS

Buttermilk chicken burger , brioche bun, avocado, gem lettuce, tomato, gherkins, sriracha mayonnaise, fries	14.50
Superfood salad ; broccoli, roasted squash, edamame, red cabbage, quinoa, yoghurt & lemon dressing (v)	13.50
Grosvenor Collection fish & chips ; 8oz haddock fillet, Hogsback T.E.A batter, crushed minted peas, homemade tartare sauce, lemon	13.95
Artichoke and parsley raviolono , cavolo Nero, candied beetroot, chilli, tomato emulsion (v)	13.95
Roast haunch of venison , Brie & cep dauphinoise, winter greens, bitter chocolate sauce	18.95
South Coast plaice on the bone , samphire, mussels, brown butter, capers, parsley, lemon	15.95

WOOD FIRED PIZZAS

Prince ; tomato sauce, mozzarella, basil (v)	8.75
Duke Carbonara ; bacon, onion, cheese sauce, confit egg, chopped parsley, parmesan, black pepper	12.75
Marquees ; tomato sauce, mozzarella, chorizo, nduja, red chillies	13.50
Earl ; tomato sauce, caramelised onion, goat's cheese, roasted aubergine (v)	12.50
Viscount ; mozzarella, parmesan, Oxford Blue, guanciale, figs, local honey	12.95
Baron ; tomato sauce, grilled artichokes, roasted peppers, mozzarella, parmesan (v)	12.75
Knight ; tomato sauce, mozzarella, Cumbrian airdried ham, wild mushrooms, truffle, parmesan	13.95

P U D D I N G S

Luxury damson & blackberry trifle , custard, whipped Calvados cream	6.95
Sweet pastry Bakewell tart , almond frangipane, mascarpone	6.95
Sticky toffee pudding , hot toffee sauce, & your choice of vanilla ice cream or clotted cream	6.95
Baked apple & blackberry crumble , jug of vanilla custard	5.75
Grosvenor Collection white chocolate bomb ; blood orange sorbet, popping candy, honeycomb, toffee & brandy pouring sauce	7.50
Artisan cheese , spiced pear chutney, oat biscuits (per cheese) <i>Blue Monday, Wookey Hole cheddar, Somerset Brie</i>	4.50

Due to food being cooked to order, there may be a short wait during busy periods.

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.