

Menu

Starters					
Soup of the Day (v/ve options available) Served with a freshly baked miniature tin loaf. Ask your server for calorie information	5	Braised Beef Arancini 695 kcal Whole grain mustard aioli and shaved Grana Padano	7		
Panko Chicken Strips 419 kcal Marinated crispy coated chicken tenders with your choice of dipping sauce	7	Crispy Jack Fruit Wings ^(ve) 762 kcal Sriracha and lime mayonnaise with refreshing mango salad	9		
CHOOSE FROM: Habanero (ve) 64 kcal, Hickory BBQ sauce (ve) 68 kcal or Thai Honey Sticky Sauce 136 kcal		Chargrilled Chennai Inspired Minced Lamb Skewers 715 kcal Tomato and cardamom chutney with mango salsa	9		
Marinated Cauliflower Tempura (ve) 401 kcal Lightly battered marinated cauliflower with mint and cucumber relish	7				

Grosvenor Classics

Wagyu Burger 1,198 kcal	16	Steak Sandwich 1,808 kcal	16
Delicious Wagyu beef patty on a layer of burger sauce, baby gem lettuce, red onions and tomatoes topped with gherkins, accompanied by house slaw and seasoned fries		Rump steak, French braised onions mustard and tarragon aioli and rocket on a freshly baked ciabatta with seasoned fries	
DOUBLE UP ON THE PATTY 346 kcal	4	Fish and Chips 1,123 kcal	15
DOODLE OF ON THE PARTY SACKED	7	Crispy battered Haddock with seasoned fries, mushy peas,	
ADD EITHER:		pickled onions, chip shop curry sauce and homemade tartare	
Sliced Cheddar Cheese 83 kcal / Maple Streaky Bacon 170 kcal	2	sauce	
		Chargrilled Chicken Club Sandwich 1,713 kcal	15
8oz Sirloin Steak 1,712 kcal	26	Traditional club sandwich on your choice of white or wholemeal bloomer filled with chicken, bacon, tomato, egg, baby gem	
Served with seasoned fries, roasted tomato and onion rings with dressed rocket.		lettuce finished with mayonnaise and seasoned fries	
and of the p	33	Ceasar Salad 531 kcal	9
With Chargrilled King Prawns 264 kcal		Chopped baby gem, crispy smoked bacon, caesar dressing	
ADD A CALLET	2	with crispy pangritata	
ADD A SAUCE:	3 each	With Grilled Chicken 237 kcal	15
Peppercorn 96 kcal / Red Wine Jus 51 kcal / Blue Cheese 164 kcal		With Prawns 264 kcgl	16

Mains

Katsu Panko Chicken 1,123 kcal Panko chicken breast, wild rice and pickled radish salad Vegetable Penang Style Curry (ve) 638 kcal			18	Scampi and Chips 1,018 kcal Breaded Whitby scampi served with seasoned fries, mushy peas, fresh lemon and homemade tartare sauce			15
			17	noon tomon and nomentate tartate states			
Served with basmati rice, garlic coriander naan with fresh coriander		Chargrilled Marinated 12oz Pork Chop 1,250 kcal Champ potatoes, persillade with a mustard cream sauce					
Lemon and Garlic Chicken	Lingui	ni 726 kcal	19	T. F. T. S. P. F. S.			
Wild mushrooms and chives			Mac N Cheese 594 kcal Traditional creamy macaroni and cheese			10	
Soy and Honey Roasted Sal	mon 1	,266 kcal	19				
Tomato, chilli, parsley and olives				ADD A TOPPING: Pulled BBQ pork 244 kcal / Truffle and parmesan 130 kcal			4
10oz Rump Steak 1,505 kcal Served with seasoned fries, roast with dressed rocket	ed tom	ato and onion rings	22				
			Si	des			
Slaw ^(ve) 137 kcal	3	Seasoned Fries 548 kcal	5	Garlic Bread 505 kcal	4	Onion Rings 540 kcal	4
Garden Salad ^(vgf) 84 kcal	4	Truffle Chips 697 kcal	6	Garlic Bread with Cheese 671 kcal	6	Sweet Potato Fries 553 kcal	6

Desserts

Chocolate Fudge	7
Cake	
المالة سين المنابي السيسين الماسيون	

and zesty chimichurri sauce

Served warm with vanilla ice cream 750 kcal

Sticky Toffee Pudding^(ve) with vanilla ice cream **New York Vanilla** Cheesecake Cream and fresh strawberries 247 kcal

Potted Eton Mess Whipped vanilla cream, meringue, fresh raspberries and strawberries 373 kcal

Cheese Board Assorted British cheeses with chutney and accompaniments 611 kcal

Our menu descriptors do not include all ingredients, so please advise our staff if you have a food allergy, intolerance or coeliac disease before ordering. Allergen information is available on request. We are committed to following safe methods and procedures in our kitchens to control allergens; please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, as well as other allergens. Therefore, we cannot guarantee that any menu item is completely free from traces of allergens. Adults need around 2,000 calories per day. Menu dishes and prices may change without prior notice. (v) vegetarian, (ve) vegan, (RGF) Request Gluten Free, (RVG) Request Vegan Alternative.

Quoted meat weights are pre-cooked weights.



Cocktails



Blackcurrant Mule

Blackcurrant jam, spiced rum, lime and ginger

7

Pornstar Martini	7
Vodka, vanilla, passion fruit, pineapple and Prosecco	
Long Island Iced Tea	7
Vodka, gin, tequila, orange liqueur, rum, lime and cola	
Espresso Martini	7
Vodka, coffee liqueur and espresso	
Tommy's Margarita	7
San Fran classic: El limador Reposado, fresh lime and gaaye	

Sun Maria

The Bartender of the Year Winning Drink



Created by Sunil in Birmingham Hill Street

Beautiful mix of sweet and spicy from a combination of mango, El Jimador Reposado, Aperol, lime and chilli

7

CARERS TRUST

Mint, lime, passion fruit and ginger

Pomegranate, apple, lime and ginger

£1 FROM EVERY SALE

goes to our charity partner Carers Trust

Non-Alcoholic Cocktails

Spiced Ginger and Passion Fruit Mock-Jito 54 kcol

Pome-Ginger 88 kcal 5

Sparkling Spritz

Aperol Spritz 7

Aperol, orange, Prosecco and soda

Rhubarb Spritz 7

Slingsby Rhubarb Gin, pink grapefruit and strawberries

Wines

White	175ml	250ml	bottle
Bosquet Sauvignon Blanc Fruity well-balanced citrus finish	6	9	25
Petit Pêucher Blanc Refreshing intense aromas vivid finish	7	10	28
Whitehaven Sauvignon Blanc Fresh citrus gooseberry hints of melon			35
Boomerang Chardonnay Fruit flavours crisp acidity lingering finish	7	10	28
Principato Pinot Grigio Citrus characters stone fruits floral and fruity	7	10	28
Red	175ml	250ml	bottle
Boomerang Shiraz Ripe plum raspberry black pepper	7	10	28
Petit Pêucher Rouge Red fruits hint of spice smooth	7	10	28
Les Esperons Pinot Noir Black fruits vanilla velvety texture	8	12	33
7 Fires Malbec Fresh fruit flavours sweet round tannins	6	9	25
Los Gansos Merlot Soft tannins red fruits hint of spice	6	9	25
Rojê	175ml	250ml	bottle
Canyon Road White Zinfandel Strawberry cherry watermelon crisp finish	7	10	28
Ca De Lago Pinot Rosé Delicious peach strawberry	6	9	25
Sparkling		200ml	bottle
Bellino Prosecco Fruity floral balanced acidity		8.5	25
Freixenet Sparkling Rosé Fresh red berries hints of white flowers and apples		9	27

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