

THE GROSVENOR ARMS HINDON

SHARPENERS

Spicy Margarita <i>Jalapeño & Honey Cazcabel, Cointreau, Lime</i>	11
Espresso Martini <i>Absolut, Tia Maria, Espresso</i>	10
Sidecar <i>Courvoisier, Cointreau, Lemon, Sugar Rim</i>	11

BOOZE-FREE

Nogroni <i>Botivo, Hibiscus Infusion, Tanqueray 0.0%</i>	10
Orange + Rosemary Smash <i>Tanqueray 0.0%, Orange, Tonic, Rosemary</i>	7.5
Guinness 0.0%	6.5
Thatchers Zero	5.5
Proper Job 0.5%	5.5
Moretti 0.05%	5

STARTERS

Welsh Rarebit Crumpet, Pickled Onions, Parmesan	9
Ham Hock Terrine, Confit Egg Yolk, Capers, Focaccia	11.5
Jerusalem Artichoke + Chestnut Soup, Crème Fraiche	9
Treacle Cured Trout, Clementine, Fennel, Dill, Pink Peppercorn Dressing	12
Tempura Cauliflower, Miso, Pickled Raisins, Seeds	10
King Prawns, Warm Tartare	10
Padron Peppers, Sherry Vinegar, Sea Salt	8
Chorizo + Celeriac Scotch Egg, Aioli	10

MAINS

Halibut, Butternut Squash, Bok Choi, Chicken Broth	30
Sirloin Steak, Peppercorn Sauce, Chips, Salad	36
Heritage Beetroots, Spiced Pear, Orange, Winter Leaf Salad	20
Butterbean + Root Vegetable Stew, Saffron Mayonnaise, Guindillas, Focaccia	22
Spelt + Pearl Barley Risotto, Wild Mushrooms, Parmesan	24
Turkey Schnitzel, Pancetta, Sprouts + Chestnut Cream Sauce	25

PUB BANGERS

Double Cheeseburger, Bacon, Pickles, Slaw, Chips	22
Beer Battered Haddock + Chips, Tartare Sauce, Curry Sauce, Smashed Peas	23
Quarr Cross Venison Frites, Peppercorn Sauce	24
Handmade Shortcrust Pie, Mash, Greens, Gravy	25

SIDE DISHES

Chips	5	Mash	5
Old Winchester + Chicken Salt Chips	7	Winter Leaves, Vinaigrette	6
Green Beans + Sugar Snaps, Cream Sauce	6	Roasted Heritage Beetroots + Horseradish	6
Roasted Root Vegetables	6		

Please ask about any allergens present in our food and do let us know if you have any allergies.

On your bill you'll find a discretionary 12.5% service charge, all of which is split fairly with everyone who works here and the business does not make any deductions.

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PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	10
Eton Mess	10
Chocolate Torte, Coffee, Mascarpone Mousse	10
Cheese, Honey, Quince + Biscuits	10
Affogato Espresso + Vanilla Ice Cream, Boozy Shot, Biscuit	10
Sgroppino Lemon Sorbet + Vodka	10

OUR FAVOURITE ICE CREAM IN THE WORLD, BRICKELL'S FROM SOMERSET

	1,2 or 3 Scoops
Chocolate	4 / 6 / 8
Salted Caramel	4 / 6 / 8
Vanilla Bean	4 / 6 / 8

SORBET

	1,2 or 3 Scoops
Raspberry + Peach	4 / 6 / 8
Lemon	4 / 6 / 8
Mango	4 / 6 / 8

PUDDING WINE

Château Briatte, Sauternes 2018 <i>Bordeaux, France</i>	7.5 / 32
Quady, Elysium Black Muscat 2018 <i>California, USA</i>	8 / 34
Alto Landon, Dulce Enero Ice Wine 2022 <i>Machula, Spain</i>	8 / 40

A NOTE ABOUT THE BEST BUTCHER WE'VE EVER WORKED WITH - WALTER ROSE & SON

Walter Rose & Son are a fifth-generation family butcher based in Devizes. They work with a network of British farmers who share their commitment to high-welfare, responsibly reared livestock.

They are the best butcher we've ever worked with which is why we're proud to work with them and serve their produce on our menu.

DID YOU KNOW?

By 1754, Hindon was home to fourteen Coaching Inns and Public Houses, catering to travellers on the busy London-Exeter road.

The village thrived on passing trade – a place to eat, drink, rest and change horses before continuing the journey West. A tradition of rural hospitality that endures here to this day.