

AUTUMN AT THE DUKE OF CAMBRIDGE

Autumn brings with it a delightful array of colourful ingredients including root vegetables, leafy greens, beetroot, pumpkin, kale, apples and various types of mushrooms, all of which take the spotlight on our new menu.

Prepare for a new selection of comforting dishes, such as our Signature Grosvenor fish pie, wild game tagine terrine, Wild Mushroom Risotto and delightful Tarte Tatin!

Whether you're joining us for brunch, lunch or dinner, we look forward to welcoming you to enjoy the flavours of the season with us this autumn.



OUR FOOD PHILOSOPHY

We believe every meal should be a memorable experience that stays with you long after the last bite is savoured. This starts with an unwavering commitment to quality ingredients and our talented, highly skilled chefs. Our menus subtly elevate British classics while incorporating the depth and flavour of global cuisine, all sourced from best-in-class suppliers, who share our ethos in supporting high-quality, low-impact produce. This allows us to focus on the flavour, texture and aroma of each and every dish.

TRY OUR FIXED PRICE MENU

£23.95 for 2 courses £27.95 for 3 courses

Please ask your server for a copy of the menu

NEW LUNCH SPECIALS

Indulge in our new, great value weekday lunch specials, offered from Monday to Friday between 12pm and 3pm.

BE SURE TO ASK OUR TEAM ABOUT TODAY'S SPECIALS
DISPLAYED ON THE BLACKBOARD!

We welcome well behaved dogs in all areas
of our lovingly restored restaurant and bar.

The Restaurant

The Bar

The Barn

The Terrace

The Garden

DOWNLOAD THE GROSVENOR APP

GOLD Rewards



IN THE APP STORE OR GOOGLE PLAY FOR ANDROID

Become a Gold Rewards member and you'll earn 5p for every £1 you spend in one of our pubs, to use towards another visit. You will also access many other rewards, tasting events and exclusive offers.

LIGHT BITES & BREADS

Irresistible Nocellara Olives VE 3.5 | **NEW** Truffle seasoned pork scratchings 4

NEW Freshly baked ancient grain sourdough, Marmite butter V, *VE 6

Corn Ribs, lime, chilli and coriander butter VE 6.25 | **NEW** Chicken Kiev Croquettes, herb aioli, parmesan 7

SMALL PLATES

Small yet perfectly formed, our light bites and starters are packed full of incredible flavours.

Bang-bang Cauliflower , Sriracha and sesame mayo, coriander shoots	VE	6.5
NEW Game Tagine Terrine , gooseberry and coriander chutney, rose harissa, sourdough toast		7.5
NEW French Onion Soup , raclette rarebit croquette		7.5
NEW Homemade 'Nduja Scotch egg , root vegetable crisps, rich homemade ketchup		8.25
NEW Twice baked Cheese Soufflé , brie mornay, Wild Thyme honey	V	9.5

FROM THE LAND, SEA & GARDEN

Accompanied by dishes that celebrate the vibrant flavours and variety of global cuisine, our menus also proudly highlight the finest produce and ingredients sourced from across the British Isles.

NEW Wild Mushroom Risotto , porcini crumb, truffled fonduta	V, *VE	15
Redefine Meat™ Plant-Based Burger topped with vegan cheese, beetroot relish, miso mayonnaise and skin-on fries <i>Redefine Meat use innovative technology to create their award-winning burger from entirely plant-based ingredients</i>	VE	17.5
Buttermilk Chicken Breast Burger , smoked Applewood cheese, house ranch dressing, smoked English streaky bacon, confit onion, beef dripping skin on fries		18.25
Grosvenor Signature Battered Fish* , a generous portion served with triple-cooked beef dripping chips, braised marrowfat peas, homemade tartare sauce and fresh lemon <i>*Fish may change dependent on seasonal availability and weekly market price</i>		19.25
NEW Creamy Chicken, Gammon and Leek Pie , mashed potatoes, buttered kale, parsley sauce		19.5
NEW Grosvenor Signature Fish Pie , packed with salmon, white fish, smoked haddock and prawns, topped with duchess potato and herb crusted mussels		21

FROM THE GRILL

All the meat on our Grill Menu is supplied by Aubrey Allen, one of the only butchers that hold The Royal Warrant.

Grosvenor Signature Steak Burger topped with house sauce, crispy onions, beef dripping skin-on fries and 'Nduja ketchup **17.25**

Add smoked Applewood cheese 2, smoked English streaky bacon 2, double up patty 5

Grosvenor Signature Steak Frites 28-day dry aged rump cap steak, triple peppercorn sauce, beef dripping skin on fries **24.5**

House Recipe Sauces

Triple peppercorn sauce 2 | Red wine and madeira jus 2 | HP Sauce Gravy 2.5 | Bearnaise sauce v 3.25

GROSVENOR SUNDAY ROASTS

SERVED SUNDAY
FROM 12PM

Sundays are our favourite day of the week! A Grosvenor Sunday lunch is truly exceptional, with carefully prepared homemade dishes and using only the highest quality ingredients.

ALL ROASTS ARE SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, FRESH SEASONAL VEGETABLES, ROASTED ROOTS, DUCK FAT ROAST POTATOES AND LASHINGS OF OUR SPECIAL RECIPE HOUSE GRAVY

NEW Redefine Meat™ and Truffle Wellington, Yorkshire pudding, roast potatoes, seasonal vegetables, plant-based gravy v, *VE **18.5**

Half Spatchcock Roast Norfolk Chicken with lemon, garlic and herb butter **19**

Honey Roast Belly of English Pork with cider apple sauce and crackling **19.75**

Rosemary Roasted Leg of West Country Lamb with crisp pea and ricotta bon bon and homemade mint jelly **21.5**

Dry-aged Rump of British Beef, homemade horseradish cream **23.5**

Extra Yorkshire pudding and duck fat roast potatoes **1pp** | **Grosvenor Signature** cauliflower cheese, rich mornay sauce v **7.5**

Enhance your dining experience with these delicious side dishes, the perfect way to elevate your meal.

GREENS & SALADS

Caesar Salad, charred croutons, Parmesan ADD ANCHOVIES £2 **4.95**

Heritage Tomatoes, whipped Ricotta, roasted pumpkin v, *VE **4.75**

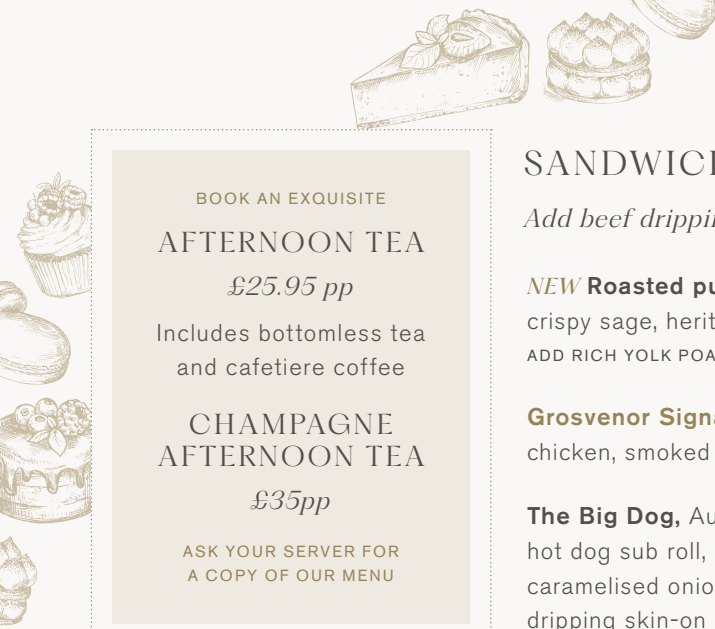
NEW Tender stem Broccoli, kale, sweetheart cabbage, sesame *VE **5**

POTATOES

Beef Dripping Skin-on Fries rosemary and thyme sea salt *VE **5**
ADD PARMESAN AND TRUFFLE £2

Triple Cooked Beef Dripping Chips rosemary and thyme sea salt *VE **5**
ADD PARMESAN AND TRUFFLE £2

NEW Lyonnaise potato, caramelised onions, garlic and rosemary v **5.5**
ADD RACLETTE £2.50



BOOK AN EXQUISITE

AFTERNOON TEA

£25.95 pp

Includes bottomless tea
and cafetiere coffee

CHAMPAGNE AFTERNOON TEA

£35pp

ASK YOUR SERVER FOR
A COPY OF OUR MENU

SANDWICHES

Add beef dripping skin-on fries, £2.50

NEW Roasted pumpkin Bruschetta, whipped lemon ricotta,
crispy sage, heritage tomato
ADD RICH YOLK POACHED EGGS £2, ADD ENGLISH STREAKY BACON £2

V, *VE 11

Grosvenor Signature Club Sandwich toasted brioche, buttermilk
chicken, smoked streaky bacon, 'nduja ketchup, crushed avocado

12.5

The Big Dog, Aubrey Allen maple cured hot dog served in a brioche
hot dog sub roll, house HP Sauce gravy, Sauerkraut, crispy onions,
caramelised onions, French mustard and ketchup served with beef
dripping skin-on fries ADD RACLETTE CHEESE £2.50

16.5

SERVED MON - SAT
12PM - 4PM

SATURDAY BRUNCH SPECIALS

11AM - 3PM

Our made to order brunch specials are the perfect mid-morning or lunchtime meal!

Enjoy any brunch special with 90 minutes of free-flowing brunch cocktails 38

INCLUDES: PROSECCO, BELLINI, MIMOSA, BLOODY MARY OR APEROL SPRITZ

Smashed Avocado on Toasted Sourdough heritage tomatoes, fermented red chilli and toasted seeds
ADD POACHED RICH YOLK EGGS £2

VE 11.5

Smoked Scottish Salmon with Scrambled Rich Yolk Eggs, sourdough toast and fresh chives

13.5

English Garden Breakfast, plant-based sausage, rich yolk eggs (cooked to your liking), roasted portobello
mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato and onion hash brown,
toasted sourdough

V *VE 14.95

Grosvenor Signature Full English Breakfast, a classic for a reason! Free range sausage, smoked English
streaky bacon, Clonakilty black pudding, potato and onion hash brown, rich yolk eggs (cooked to your liking),
roasted portobello mushroom, grilled tomato, baked beans and toasted sourdough

16

DESSERTS

We believe a dessert should taste as beautiful as it looks, crafted to delight every sense.

NEW Apple and Blackberry Crumble, caramelised oat crumb, rich yolk egg custard

*VE 7

NEW Rich Chocolate Delice, cocoa nib tuille, caramel cream

V 9

Grosvenor Signature Sticky Toffee Pudding, spiced brandy snap, French vanilla gelato,
miso caramel sauce

V 9

NEW Cashel Blue cheese paired with traditional treacle tart

V 9

NEW Tarte Tatin, crispy-based tarte tatin, French vanilla gelato, caramelised apple

V 9.95

One scoop of Gelato or Sorbet, classic wafer *VE 3 **Three scoops of Gelato or Sorbet, classic wafer** *VE 7

CHOOSE FROM: French vanilla, Chocolate truffle, Strawberry meringue, Iced latte, Salted caramel,
Clotted cream and cherry ripple, Lemon sorbet, Hedgerow sorbet

Our supplier, MOOKA creates a unique selection of flavours for our menus, utilising traditional methods and original recipes.

An optional 12.5% service charge will be added to your bill

