

SPRING AT THE QUEEN'S HEAD

PUB & DINING

Spring is one of our favourite seasons. It is a time of renewal and warmth, allowing us to introduce some really exciting new dishes along with the return of some beloved Signature Grosvenor classics.

Our new menu showcases tender asparagus and broccoli, earthy artichokes, peppery watercress and kale, tangy rhubarb, naturally sweet carrots, Isle of Wight tomatoes and fresh garden peas, all designed to capture the essence of the new season.

As we look forward to longer evenings and the warmth of summer sunshine ahead, we can't wait to welcome you, for relaxed al fresco lunches and evening dinners with friends and family. Let's celebrate this delightful time of year together!



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

£21.95 for 2 courses £24.95 for 3 courses

Please ask your server for a copy

Can we tempt you with a small plate or a dessert to go with your Sunday roast?

*Enjoy any two-courses for £27.50
or three-courses for £32.50*

****THESE DISHES ARE EXCLUDED FROM THIS OFFER**

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

The Restaurant

The Bar

The Patio

The Garden

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Become a Grosvenor Gold Rewards member and as you indulge in drinking and dining experiences, you'll earn 5p for every £1 you spend to use towards another visit along with other exclusive rewards



GOLD Rewards

LIGHT BITES & BREADS

Pitted Nocellara olives, served on crushed ice VE GF 4.5 | **Salt & vinegar scratchings** 4.5

Freshly baked ancient grain sourdough, wild garlic butter *VE 6

NEW Corn ribs, kombu and paprika seasoning VE 6.5 | **NEW Serrano ham croquettes**, aioli, parmesan 7.5

SMALL PLATES

Our light bites and starters may be small, but they are perfectly crafted to celebrate the bounty of the season's harvest.

Bang-bang cauliflower , Sriracha and sesame mayo, coriander shoots	V	6.5
NEW Ham hock terrine , Russian salad, caperberries, toasted sourdough	*GF	8
NEW English garden vegetable soup , peas, asparagus, herb oil	*GF	8.5
'Nduja Scotch egg , whipped mascarpone and goat's cheese *	*GF	8.5
NEW Hot honey kissed burrata , charred carrots, dukkah	*VE GF	9.95
NEW Sesame prawn and squid crumpet , Nam Jim dipping sauce		10.5
NEW Seared scallops , kombu dashi cream, kohlrabi, wakame crisp **	GF	12.75

DISHES MARKED WITH * ARE NOT AVAILABLE ON SUNDAYS

FROM THE LAND, SEA & GARDEN

Elevated classics infused with modern flair are presented alongside dishes that honour the rich flavors and diversity of global cuisine. All of this is achieved while highlighting the finest produce and ingredients sourced from throughout the British Isles.

NEW Risotto primavera , grilled artichoke, truffled fonduta	*VE GF	15.5
Plant based burger , vegan cheese, beetroot relish, miso mayonnaise, skin on fries	VE	17.5
NEW Glazed pork belly , asparagus baked in kataifi pastry, kohlrabi and grapefruit slaw *	*GF	17.95
NEW Butter chicken Ruby , pomegranate, pilau rice, garlic naan *	*GF	19.25
Signature battered haddock and chips , triple cooked beef dripping chips, braised marrowfat peas, homemade tartare sauce, fresh lemon <i>Our 10 oz haddock is sourced from the royal warrant boats of Brixham and coated in an exceptionally crispy batter</i>	*GF	19.25
Buttermilk chicken breast burger , smoked applewood cheese, house ranch dressing, smoked bacon crumb, confit onion, beef dripping skin on fries	*GF	19.5
Char-grilled smoked haddock fillet, dill and chive fishcake , poached rich yolk egg, mustard cream	GF	19.95
NEW Roasted cod loin , chasseur sauce, crispy gnocchi, salsa verde, baby onions *		22.25
NEW Chicken and mushroom pie , wild garlic mash, roast carrot, tarragon sauce *		20.95

DISHES MARKED WITH * ARE NOT AVAILABLE ON SUNDAYS.

FROM THE ROBATA GRILL

Utilising premium cuts of 28-day dry-aged meat sourced from our meticulously chosen, high-quality suppliers, this traditional Japanese cooking method is known as 'fireside grill'. The meat is cooked over an open fire of glowing coals, resulting in a crispy, smoky exterior and succulent, juicy flavors.

Grosvenor Collection 28 day dry-aged steak burger, house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup

ADD SMOKED APPLEWOOD CHEESE 1.25, ADD SMOKED ENGLISH BACON 1.25, DOUBLE UP FOR 4.95

*GF 17.5

Our award-winning burger is crafted using only the highest quality ingredients, which is why it has earned its status as a Grosvenor classic!

Grosvenor Collection steak frites, 28-day dry aged rump cap steak, triple peppercorn sauce, beef dripping skin on fries

*GF 24.5

Mixed grill of Cornish lamb, za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread

*GF 25.5

Grosvenor Collection 10 oz dry aged ribeye, wild garlic mushroom, buttermilk onion rings, beef dripping skin on fries

*GF 32.95

Our Ribeye comes from Aubrey Allen, one of the only butchers that hold The Royal Warrant.

SAUCES Red wine and madeira jus GF 2 | Triple peppercorn sauce GF 2 | Bearnaise sauce v GF 2

GROSVENOR SUNDAY ROASTS

SERVED SUNDAY
12PM - 8PM

Sundays are our favourite day of the week as we love to nourish families with delicious meals. A Grosvenor Sunday lunch is unparalleled, featuring homemade dishes crafted from only the finest ingredients.

ALL SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, TENDER VEGETABLES, ROASTED ROOTS, DUCK FAT ROAST POTATOES AND HOUSE GRAVY

Truffled celeriac and mushroom

pithivier, roast potatoes, seasonal greens, gravy *VE 18.5

Honey roast belly of

English pork, cider apple sauce, crackling *GF 19.75

Half spatchcock roast

Norfolk chicken, lemon, garlic and herb butter *GF 19.75

Rosemary roasted leg of West

Country lamb, crisp pea and ricotta bon bon, homemade mint jelly *GF 21.5

Dry aged rump of

British beef, homemade horseradish cream *GF 24.5

Dry aged sirloin of

British beef, homemade horseradish cream ** *GF 28.5

Extra duck fat roast potatoes and Yorkshire puddings 1 pp | Signature cauliflower cheese, mornay sauce v 7.5

Elevate your dining experience with these bowls of seasonal delights. They make the ideal complement to any meal!

GREENS & SALADS

NEW Classic Caesar salad, crisp lettuce, crunchy charred croutons, shaved Parmesan cheese ADD ANCHOVIES £1.50

*GF 5

NEW Isle of Wight tomatoes, whipped Rosary goats' cheese and mascarpone, raspberry vinaigrette

v GF 5

NEW Buttered spring greens including garden peas, edamame beans

*VE GF 4.5

POTATOES

Beef dripping skin on fries, rosemary and thyme sea salt ADD PARMESAN AND TRUFFLE £2

*VE *GF 5

Triple cooked beef dripping chips, rosemary and thyme sea salt ADD PARMESAN AND TRUFFLE £2

*VE *GF 5

Sautéed new potatoes, salsa verde, capers

v GF 7.5



BOOK AN EXQUISITE
AFTERNOON TEA

£24.95 pp

Includes bottomless teas
and cafetiere coffee

Champagne Afternoon Tea

£35.00pp

SANDWICHES

SERVED MON - SAT
12PM - 4PM

Add skin on beef dripping fries, £2.50

Avocado and hummus bruschetta,

courgette, dukkah, goats cheese *VE 10.95

ADD SMOKED ENGLISH BACON £1.25,

ADD A RICH YOLK POACHED EGG £1.50

NEW XXL Three cheese toastie 14.95

ADD BEEF PASTRAMI £5, ADD TUNA £5

The welcome return of this Grosvenor classic

NEW Pastrami open sandwich,

horseradish cream, triple peppercorn sauce,
buttermilk onion rings, rocket 15.95

Signature club sandwich, toasted brioche,

buttermilk chicken, smoked streaky bacon,

'nduja ketchup, crushed avocado *GF 16.5

BRUNCH SPECIALS

SERVED SATURDAY
11AM - 3PM

*Our Grosvenor brunch specials are the perfect morning-ish meal,
particularly when it includes pancakes, waffles, British sausages
and bacon and perfectly cooked eggs!*

*Enjoy any brunch special or main course with 90 minutes
of free-flowing brunch cocktails for £38 including Prosecco,
Bellini, Mimosa, Bloody Mary or Aperol spritz*

Smashed avocado and toasted sourdough, heritage
tomatoes, fermented red chilli and toasted seeds

VE *GF 11.5

ADD 2 POACHED RICH YOLK EGGS £3

Smoked Scottish salmon, scrambled rich yolk eggs,
sourdough toast, fresh chive

*GF 13.5

Full English breakfast, free range sausage, smoked
English belly bacon, Clonakilty black pudding, potato
and onion hash brown, rich yolk eggs (cooked to your
liking), roasted portobello mushroom, grilled tomato,
baked beans, toasted sourdough

*GF 16.5

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, toasted sourdough

V 15.5

Plant based breakfast, plant-based sausage, roasted
portobello mushroom, grilled tomato, potato and onion
hash brown, baked beans, wilted spinach, smashed
avocado, toasted sourdough

VE 15.5

Crispy buttermilk duck waffle, crushed avocado, smoked
English belly bacon, 'nduja ketchup, maple syrup

16.5

DESSERTS

We believe a dessert should taste as beautiful as it looks. A perfect balance between appearance and flavour.

NEW Apple and sour cherry crumble, caramelised oat crumb, rich egg yolk custard

*VE 7.5

NEW Eton mess, vanilla chantilly, macerated strawberry

*GF 7.5

NEW Gateau opera, Szechuan pepper gelato

8.5

Signature sticky toffee pudding, spiced brandy snap, French vanilla gelato, miso caramel sauce

V 9

NEW Rhubarb and custard craquelin choux bun

9.5

NEW Biscoff cheesecake, banana and chocolate gelato, caramelised banana

V 9.95

NEW Treacle tart, candied orange, Earl Grey Chantilly

9.95

SELECTION OF CHEESE to share

An incredible selection of award-winning cheeses from Carmarthenshire, Canterbury and Kent. Perl Las, Ancient Ashmore, Kelly's goats' cheese, artisan crackers, confit onion, thyme honey, macerated semi dried grapes *GF 18.5

GELATO French vanilla, Szechuan pepper, Banana
& chocolate, Salted caramel, Strawberry meringue,
Plant-based vanilla V *GF

SORBET Lemon, hedgerow, blackberry,
liquorice VE GF

*Nestled in the heart of the South Downs, MOOKA
creates a unique selection of flavors for our menus,
utilising traditional methods and original recipes.*

One scoop £3 or three scoops £7