

# AUTUMN AT THE QUEEN'S HEAD

*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, slow-cooked beef featherblade bourguignon and our new Signature Grosvenor mixed grill of venison haunch steak, dry-aged rump steak, Cumberland sausage and a maple-cured gammon ribeye and house HP Sauce gravy!*

*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 Patio

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 4.5 | **NEW Truffle seasoned pork scratchings** 4.5

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

**Corn Ribs**, lime, chilli and coriander butter VE 6.5 | **NEW Chicken Kiev Croquettes**, herb aioli, parmesan 7.5

### SMALL PLATES

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

<b>Bang-bang Cauliflower</b> , Sriracha and sesame mayo, coriander shoots	VE	6.5
<b>NEW Game Tagine Terrine</b> , gooseberry and coriander chutney, rose harissa, sourdough toast		8.5
<b>NEW Homemade 'Nduja Scotch egg</b> , root vegetable crisps, rich homemade ketchup		8.95
<b>NEW French Onion Soup</b> , raclette rarebit croquette		9
<b>NEW Coronation Crab Crumpet</b> , crispy coated egg		9.7
<b>NEW Twice baked Cheese Soufflé</b> , brie mornay, Wild Thyme honey	V	9.95
<b>Baked Scallops in Shells</b> , 'Nduja spiced butter, pickled fennel, sourdough crumb		12.75

### 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.*

<b>NEW Wild Mushroom Risotto</b> , porcini crumb, truffled fonduta	V, *VE	15.5
<b>Redefine Meat™ Plant-Based Burger</b> 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	18.5
<b>Buttermilk Chicken Breast Burger</b> , smoked Applewood cheese, house ranch dressing, smoked English streaky bacon, confit onion, beef dripping skin on fries		19.5
<b>Grosvenor Signature Battered Fish*</b> , 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>		19.95
<b>NEW Creamy Chicken, Gammon and Leek Pie</b> , mashed potatoes, buttered kale, parsley sauce		20.95
<b>NEW Grosvenor Signature Fish Pie</b> , packed with salmon, white fish, smoked haddock and prawns, topped with duchess potato and herb crusted mussels		21
<b>NEW Tender Beef and Aubergine Massaman Curry</b> , sticky jasmine and lime rice, pickles	*VE	22
<b>NEW Slow-cooked Beef Featherblade Bourguignon</b> , horseradish mashed potatoes, smoked English streaky bacon, beef fat roasted carrot		22.95
<b>NEW Caponata Stuffed Whole Seabass</b> , salsa Verde, tomato butter sauce		23

## 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 17.75

*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 25.95

**Grosvenor Signature Mixed Grill**, venison haunch, dry aged rump steak, maple cured gammon rib eye, Cumberland sausage, buttermilk onion rings, herb crusted flat mushroom, straw fries served with our house HP sauce gravy 36

**Grosvenor Signature 10oz 28-day Dry Aged Sirloin steak**, herb butter mushroom, buttermilk onion rings, beef dripping skin on fries 37.5

### House Recipe Sauces

Triple peppercorn sauce 2 | Red wine and madeira jus 2 | HP Sauce Gravy 2.5 | Bearnaise sauce v 3.5

## 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

**Honey Roast Belly of English Pork** with cider apple sauce and crackling 21

**Half Spatchcock Roast Norfolk Chicken** with lemon, garlic and herb butter 22

**Rosemary Roasted Leg of West Country Lamb** with crisp pea and ricotta bon bon and homemade mint jelly 22.5

**Dry-aged Sirloin of British Beef** with homemade horseradish cream 28.75

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 5

**Heritage Tomatoes**, whipped Ricotta, roasted pumpkin v, \*VE 5

**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

**XXL Three Cheese Toastie** ADD ROAST BEEF £5 , ADD TUNA £5

V 14.95

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

12.5

**The Big Dog**, Aubery 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

17

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 15.5

**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

16.5

## 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 7.5

**NEW Grosvenor Signature Black Forest Sundae**, chocolate fudge sauce, Chantilly cream

V 9.5

**NEW Gingerbread Baked Alaska** *(for two to share)*

V 16

**NEW Rich Chocolate Delice**, cocoa nib tuille, caramel cream

V 9.5

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

V 9.5

**NEW Cashel Blue cheese** paired with traditional treacle tart

V 9.5

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

V 9.95

**Biscoff Cheesecake**, French vanilla gelato, caramelised banana

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