

# The GROVE

## BAR SNACKS

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- Freshly baked sourdough, butter 5
- Thousand layer potato skewer with roasted garlic, aioli and basil pesto (v) 8
- Sesame toasted chicken skewers and ssamjang sauce 8
- Smoked, grilled Mediterranean olives (vg) 6.5
- Sausage roll, HP sauce 6.2

## STARTERS

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- Beetroot hummus, crematta, crispy chickpeas served with sourdough flatbread (vg) 7.5
- Tomato & mozzarella filled gnocchi and basil pesto (v) 9.5
- Seasonal soup of the day (v) 6.5
- Korean inspired oyster mushroom crumpet and ssamjang sauce (vg) 9.5
- Salmon, avocado and mango tartare with salted corn and cracker 9.5
- Chicken liver profiteroles, morello cherry compote and chicken crackling 10.5
- Cornish pork rilette with pickles served with rosemary sourdough 11
- Baked camembert, roasted garlic, hot honey served with toasted sourdough (to share) (v) 17.5

## LUNCH

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*Available Monday to Saturday, 12pm to 5pm*

- Roasted Mediterranean vegetables on sourdough with creamy crematta and pesto (vg) 11
- Grilled Croque Monsieur with honey roast ham, mature Cheddar and béchamel sauce 11
- Add egg 2.5*
- Roasted chicken club sandwich with egg, heritage tomatoes, aioli and triple smoked bacon 11
- Ciabatta steak stack with crispy onions and watercress 13.5
- Fish finger ciabatta with tartare sauce 11

## MAINS

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- Pie of the day - please speak to a member of the team
- Fish and chips, served with mushy peas, curry sauce and tartare sauce 17.7
- Dry aged double cheeseburger layered with American cheese and our signature sauce, served with fries 16.2
- Add triple smoked bacon 2.5*
- Heritage beetroot, Granny Smith and Driftwood goats cheese salad (v) 17.5
- Add thinly sliced steak 5.5 | Add roast chicken 4*
- Chicken Kyiv filled with garlic herb butter, coated in crispy breadcrumbs, served with sautéed green beans and fries 18
- Hot smoked salmon, crispy Pomme Anna, watercress, radish, and a soft-boiled egg 19
- Pan-fried sea bass fillet, new potatoes, chorizo, and spinach 18.5
- Scotch flat iron steak, garlic butter served with fries 19
- Add Béarnaise, Anchovy hollandaise or Pink peppercorn sauce 3.5*
- Plant powered cheeseburger, vegan patty and cheese served with our signature sauce, smoky pickles and fries (vg) 16

## SIDES

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- Heritage tomato & pink onion salad, smoked conimento (vg) 5.5
- Charred sweetheart cabbage (vg) 5
- Fries (vg) 4.5
- Chunky chips (vg) 5
- Green salad with lemon dressing (vg) 5
- Sweet peas, baby onions with mint and shallot dressing (vg) 5.5



SCAN THE QR  
- for allergen  
information,  
or ask a member  
of the team.

Adults need around 2000 kcal a day.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available on request - please speak to a member of the team for more info.