

## FOR THE TABLE

### OLIVES - 6

Marinated olives and cornichons

### MIXED NUTS - 4

A selection of sweet and spiced mixed nuts

### BOQUERONES - 6.5

Marinated anchovies

### BREAD BASKET - 5

Warm bread selection served with butter.

Gluten free bread is available, please ask your server.

VE - Vegan | V - Vegetarian | GF - Gluten free



All of our dishes may contain 1 or more of the 14 primary allergens.

Please inform your server if you suffer from allergies and we will do our best to ensure your meal is prepared as safely as possible.

## COCKTAILS

### PORNSTAR MARTINI - 10

Absolut Vanilla Vodka, Passoa, Vanilla Syrup, Funkin Passion Fruit, pineapple juice, Prosecco

### MARGARITA - 10

Tequila, lime juice, Agave Syrup

### ESPRESSO MARTINI - 10

Absolut Vanilla Vodka, Kahlua, Vanilla Syrup, double Espresso

### NEGRONI - 12

Campari, Martini Rosso, Gin

### STRAWBERRY DAIQUIRI - 12

Bacardi, Sugar Syrup, Funkin Lime, Funkin Strawberry, cranberry

### RASPBERRY MOJITO - 10

Bacardi Raspberry, Sugar Syrup, Funkin Lime, fresh lime, mint, raspberries

## SMALL PLATES/STARTERS

### PRAWN COCKTAIL - 9.5

Atlantic tiger and king prawns. Shredded iceberg lettuce, thousand island sauce, fresh lemon, dill and cayenne. Served with saltine crackers. GF

### HOMEMADE DIP POTS - 11

3 dip pots of the day served with warm flat bread. V|GF

### CREAMY WILD MUSHROOMS - 9

Creamy wild mushrooms on thick toasted sourdough. Topped with soft poached egg, fresh rocket and herb drizzle. V

### ARANCINI - 9.5

Italian rice balls, fresh breaded and golden fried, served on warm house tomato sauce. V

### BLACK PUDDING SCOTCH EGG - 10

Homemade black pudding and sausage scotch egg. Served with Bloody Mary ketchup on a bed of mixed leaves.

### CRISPY COD TACOS - 12

Chunky cod goujons in beer batter. Served with house salsa, guacamole, garnish and a wedge of fresh lime.

### SALT AND PEPPER SQUID - 9

Deep fried salt and pepper squid with sweet chilli dipping sauce and fresh lime.

### HOUSE CHICKEN WINGS - 9

Served with a choice of BBQ, buffalo or honey mustard coatings.

### SOUP OF THE DAY - 8

Homemade soup of the day, served with chunky bread and butter.

## LARGER PLATES/MAINS

### FISH OF THE DAY (ASK SERVER) - Market Price

Served with house potato salad, dressed leaves and fresh lemon wedge.

### THE GROVE 6OZ BURGER - 15

Beef patty grilled to your liking. Melted American cheese, house sauce, iceberg lettuce, beef tomato and sweet dill pickles. Served on toasted brioche bun with crisp, skin-on seasoned French fries. Chicken option available.

### FISH AND CHIPS - 18

Hand battered cod, chunky chips. Gherkin. Pickled onion. House tartare. Fresh lemon wedge.

### B12 MOVING MOUNTAIN BURGER - 17

Vegan patty with vegan cheese. Iceberg lettuce. Beef tomato. Sweet dill pickles. Guacamole. Served on toasted bun with crisp, skin-on seasoned French fries. V|GF

### MOROCCAN FALAFEL - 17

Fragrant Tabbouleh. Cucumber, red onion and tomato salad. Minted yoghurt or lemon & coriander hummus (vegan option). Served with warm pittas. V

### MELANZANE PARMIGIANA - 17

Layers of roasted aubergine, fresh basil, heirloom tomatoes and tomato sauce. Topped with fresh Mozzarella and Parmesan and baked until bubbling. Served with garlic and herb flatbread. V

### WILD BOAR & FENNEL PAPPARDELLE - 17

Slow cooked wild boar and fennel ragout. Pappardelle. Freshly shaved Parmesan. Garlic and herb flatbread.

### FILLET STEAK - 28

Cooked to your liking, served with roasted vine tomatoes and dressed side salad. GF

### 10OZ RIBEYE STEAK - 26

Cooked to your liking. With roasted vine tomato. Served with dressed mixed leaves. GF

### SAUCES FOR STEAK - 2 EACH

Peppercorn GF | Béarnaise sauce GF | Aioli GF

### TOASTED SANDWICH SPECIAL OF THE DAY - 9

Made with our locally sourced bread of the day (please ask your server for selections available). Served with a dressed side salad.

## TO SHARE

### CHEESE BOARD - 20

Please ask your server for today's cheeses. Served with a selection of biscuits, fruit and chutney. V

### MEAT BOARD - 20

A selection of Italian cured meats served with olives and a selection of freshly baked bread.

### BAKED CAMEMBERT - 16

Whole baked Camembert with caramelised onion chutney and toasted sourdough. V

## SALADS

### THE GROVE CHOP SALAD - 17

Warm breast of chicken, crispy bacon, avocado, crumbled Stilton, cherry tomatoes red onion on mixed leaves. House dressing. GF

### GOATS CHEESE SALAD - 17

Grilled goats cheese, topped with sweet red onion chutney and served with roasted squash, fresh figs, toasted seeds, avocado and mixed leaves. House dressing. V|GF

### CLASSIC CAESAR SALAD - 15

Romaine lettuce. Chunky croutons. Fresh Parmesan. Anchovies. Homemade Caesar dressing. Add Chicken - 19

## SIDES

### FRENCH FRIES - 5

### SWEET POTATO FRIES - 6

### HOUSE POTATO SALAD V|GF - 5

### GARLIC CIABATTA - 5

### GARLIC CIABATTA WITH CHEESE - 6

### CHUNKY CHIPS V|GF - 5

### MAC 'N' CHEESE V - 5

### SEASONAL GREENS V|GF - 5

### HOUSE GREEN SALAD V|GF - 5