



The Grosvenor Hotel

Winter Evening Menu

Starters

Homemade soup of the day served with warm ciabatta. **GF Ve**

Battered cod goujons served with tartare sauce.

Pate with flat bread.

Pan fried creamy garlic mushrooms served with warm ciabatta. **GF V**

£6.95

Mains

Battered cod served with homemade chips, tartare sauce and mushy/garden peas.

Whitby scampi served with homemade chips, tartare sauce and mushy/garden peas.

Homemade steak pie with shortcrust pastry served with seasonal vegetables, beef gravy and creamy mashed potatoes/homemade chips.

Homemade beef stew and dumplings served with seasonal vegetables and creamy mashed potatoes/homemade chips.

Homemade chicken and leek pie served with seasonal vegetables and creamy mashed potatoes/homemade chips.

Cumberland sausage served with creamy mashed potatoes, seasonal vegetables and gravy. **GF**

Vegetable lasagne served with homemade chips and garden peas. **V**

Battered halloumi served with homemade chips, sweet chilli sauce and mushy peas/garden peas. **V**

£15.95

Minted lamb shank served with seasonal vegetables and creamy mashed potatoes/homemade chips.

£19.95

Grill

8oz Sirloin steak served with homemade chips, grilled tomato, fried mushrooms, beer battered onion rings and garden peas. **GF**

£21.95

12oz Gammon served with homemade chips, grilled tomato, fried mushrooms, beer battered onion rings, garden peas and fried egg/grilled pineapple. **GF**

£17.95

Vegan

Bean chilli con carne served with rice and nachos. **GF Ve**

Sweet potato, chickpea and spinach curry served with rice and poppadum. **GF Ve**

£14.95

Children's Menu

All served with either garden peas, mushy peas or beans.

Chicken nuggets and chips

Quorn nuggets and chips **V**

Sausage, mash and gravy **GF**

Scampi and chips

£7.95

Ve = Vegan **V** = Vegetarian

Anything with **GF** can be gluten free **IF asked for at the bar**, thank you.

