THE GROVEWOOD

DINNER MENU

STARTERS

Marinated olives (VG/GF) 5.25

Honey baked camembert (GFA) 16

Homemade chutney, ciabatta & slow roasted garlic

Antipasti (V/GFA/VG) 18

Sun dried tomatoes, mixed olives, hummus, roasted red peppers, pickled chillies, artichokes, chargrilled aubergine, rocket & toasted flatbread

Soup of the day (VG/GFA) 8

Toasted onion sourdough

Pigs cheek (GF) 11

Pomme pave, charcutière sauce & tarragon

Jerusalem artichoke (V/GF) 9

Roasted artichoke, whipped tahini, coriander & Ras El Hanout

Smoked mackerel pate (GFA) 9.5

Horseradish, crème fraiche, apple, chives, pickled cucumber and sourdough croute

Wye Valley asparagus (GF/VG) 9.5

Chargrilled asparagus, marinated artichoke heart, sundried tomato & rocket

MAINS

Pan seared cod (GF) 23

Honey & mustard crushed peas, tartare sauce, lemon with chips

Ratatouille (VGA) 15

Aubergine, courgette, peppers, tomato, basil, bocconcini with rosemary focaccia

Lamb kleftiko (GF) 32

Slow cooked lamb shank, petit pois à la Francaise, purple sprouting, pomme boulangère with Port & Madeira Jus

Pork belly (GF) 25

Cider braised belly pork, confit potato, shallot marmalade, fine beans & wholegrain mustard cream sauce

Chicken supreme (GF) 26

Tandoori butter chicken sauce, Bombay aloo, parsnip, kale & coriander

PASTA & SALADS

Add Chicken 7 / halloumi 5.75 / prawns 7.5 / spinach falafel 5.5

Grovewood salad (V/GF) 13.5

Roasted purple sweet potato, cherry tomato, cucumber, vegetable crisps, sesame, rocket with gochujang, honey & soy dressing

Gnocchi (GF/VGA) 16.5

Shallot petals, sundried tomato, rocket, pesto, pinenuts & goat's cheese

Caesar salad (GFA) 12.5

Gem Lettuce, Caesar dressing, anchovies, parmesan & crouton

King prawn linguini 18

Pasta all'assassina with anchovies

Aglio e olio linguini (GFA) 13.50

Garlic, olive oil, lemon, rocket & parmesan

FROM THE GRILL

Served with chips & rocket dressed with tomato oil

10oz Hereford Ribeye (GF) 37.5 - *Tender, marbled with fat & beefy (Chef recommends medium rare)*

Chefs' choice of steak (GF) *(Changes every few days) please ask your server for details*

Butterflied chicken breast 16 (GF)

Chargrilled butterflied chicken breast

BURGERS

Served on a sourdough roll with chips

Welsh dragon pork burger 18 – *pork, leek and chilli patty, y-fenni cheddar, mayonnaise, gem & gherkin*

Hunters' burger (GFA) 18 *– Chargrilled chicken breast, smoked streaky bacon, Monterey jack, BBQ, sauce gem & gherkin*

Mediterranean portobello burger (VGA/GFA/N) 18 – *Ras el Hannout portobello, goats cheese, crispy onion, spinach, honey & romesco sauce*

SIDES & UPGRADES

Chips (GF/VG) 4.5
Truffle parmesan upgrade 3
Grovewood coleslaw (GF/VG) 4.5
Seasonal veg (GF/VGA) 5.75
Garlic Ciabatta (GFA/V) 5
Bread basket & flavoured butter (VGA/GFA) 5.5
House salad (GF/VG) 4.5

Homemade BBQ Sauce (GF) 4.5
Peppercorn sauce (GF) 4.5
Chimichurri sauce (GF/VG) 4.5

Add Cheese (GF) 2.5
Add chargrilled chicken breast (GF) 7
Add halloumi (GF/V) 5.75
Add prawns (GF) 7.5
Add cured meats (GF) 6.5
Add extra bread (VG/GFA) 1.75

For dietary requirements and food allergies, please ask one of our team members for assistance.
(V) Vegetarian (VG) Vegan (VGA) Vegan alternative (GF) Gluten free (GFA) Gluten free alternative (N) contains nuts.
Other dietary variations may be available, please ask for details.