

STARTERS

Marinated olives (VG/GF) 5.25

Antipasti (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

Chefs' choice of toasted bread

Artichoke (VGA/GF) 9

Fried artichoke hearts, parmesan, lambs lettuce & lime dressing

Seabass (GF) 9.5

Mango, chilli, spring onion salsa & olive oil

Pigs' cheek (GF) 9.5

Braised pig cheek, pomme pave, charcuterie sauce & tarragon

MAINS

Pan seared cod (GF) 23

Lemon buttered peas, homemade tartare sauce, lemon with chips

Tart au fine (VG) 16

Puff pastry, shallot marmalade, tomato, Thai basil, roasted hispi cabbage, miso emulsion

Char Siu pork (GF) 25

Marinated pork ribeye, nuoc cham, rice noodle, pak choi & tenderstem

Barnsley lamb chop (GF) 28

Charred tenderstem, roasted new potatoes, baby gem, radish, basil & rocket pesto

Ratatouille (VGA/GFA) 15

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

PASTA & SALADS

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

GroveWood salad (V/GF) 13.5

Fennel, spinach, red onion, feta, olives, black onion seed & olive oil

Green salad (GFA) 12.5

Rocket, lambs lettuce, gem, cucumber, avocado, apple & lime dressing

Crispy Gnocchi (GF/V/VGA) 16.5

Shallot petals, peas, charred tenderstem, garlic & tarragon butter

Linguine (GFA) 13.50

Garlic, sundried tomato, olive oil, chilli, lemon rocket & parmesan

FROM THE GRILL

Served with chips & rocket dressed with tomato oil

10oz Hereford Ribeye (GF) 38 - 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 in a burger bun with chips

Beef burger 18 – Monterey Jack, bacon jam, gem, tomato & gherkin

Chicken burger (GFA) 18 – Chargrilled chicken breast, chilli & pineapple chutney, Cajun mayo & gem

Halloumi & falafel burger (VGA/GFA) 18 – pan fried halloumi, spinach and falafel patty, gem spicey tomato & caramelised onion chutney
(VGA -Double falafel / GFA – double halloumi)

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

Flatbread & hummus (VGA/GFA) 5.5

House salad (GF/VG) 4.5

*Smashed cucumber- Gochujang, soy sesame
(GF/VG) £4.5*

Homemade BBQ Sauce (GF) 4.5

Peppercorn sauce (GF) 4.5

Chimichurri sauce (GF/VG) 4.5

Gochujang, honey & soy sauce (GF/V) 4.5

Add Cheese (GF) 2.5

Add smoked streaky Bacon (GF) 3

Add chargrilled chicken breast (GF) 7

Add halloumi (GF/V) 5.75

Add spinach falafel (VG) 5.5

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.