

LUNCH MENU

STAPLES

Soup of the day (VG/GFA) 8

Chefs' choice of toasted bread

Marinated olives (VG/GF) 5.25

Antipasti (V/GFA/VG) 18

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

Loaded chips 13.5

Shredded beef burger, tomato, gem, cornichon, Monterey jack, homemade burger sauce, bacon crisp, crispy onion & chips

BRUNCH

Eggs on sourdough

Two poached eggs, hollandaise sauce

Benedict- Ham 11.5

Royale – Smoked salmon 12.5

Florentine - Avocado & spinach 11.5

Upgrade to Truffle hollandaise 2.5

Poached eggs, ragout on toast (GFA/V) 10.5

Roasted red pepper and tomato ragout, dukkah & toasted sourdough

Thai fishcakes (GF) 15

Spring onion, chilli, lime, coriander, sweet chilli sauce, sesame & lime slaw

Peaches & rhubarb (V/N/GFA) 11.5

Poached peach & rhubarb compote, honey, toasted almonds, mascarpone & toasted sourdough

Waffles (VG) 11.5

Banana & maple

Add smoked streaky Bacon 3

SANDWICHES

Sandwiches are served with pickled red onion slaw and dressed salad on Toasted Ciabatta

Chicken (GFA) 14

Chicken, pesto mayo, gem lettuce & olive tapenade

Philly cheesesteak 15.5

Steak, Monterey jack, roasted red onion, peppers & French's mustard

Sweet chilli crayfish (GFA) 13.5

Thai sweet chilli crayfish, pickled cucumber & rocket

Vegi Deli (GFA/VG) 11.5

Aubergine, roasted red pepper, red onion, rocket & basil pesto

PASTA & SALADS

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

Groveswood salad (V/GF) 13.5

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

Green salad (GF/VG) 12.5

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

Caesar Salad (GFA) 13.5

Gem Lettuce, buttermilk Caesar dressing, anchovies, parmesan & croutons

Crispy Gnocchi (GF/V/VGA) 16.5

Roasted red onion, peas, charred tenderstem, garlic & tarragon butter

Linguine (GFA/VGA) 14.50

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

MAINS

Pan seared cod (GF) 24

Lemon Buttered peas, homemade tartare sauce, lemon with chips

Ratatouille (VGA) 15

Aubergine, courgette, peppers, tomato, basil, bocconcini with toasted ciabatta

Char Siu pork (GF) 26

Marinated Pork ribeye, nuoc cham, rice noodle, bell peppers, pak choi & tenderstem

SIDES & UPGRADES

Chips (GF/VG) 4.5

Truffle parmesan upgrade 3

Groveswood coleslaw (GF/VG) 4.5

Seasonal veg (GF/VGA) 5.75

Garlic ciabatta (GFA/V) 5

Flatbread & hummus (VG/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 3

Add chargrilled chicken breast (GF) 7

Add halloumi (GF/V) 5.75

Add prawns (GF) 7.5

Add spinach falafel (VG) 5.5

Add cured meats (GF) 6.5

Add poached eggs (V/GF) 2

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.