

# The Grosvenor Arms ~ Daily Menu Curry Week

~ Tuesday 16th April 2024 ~

#### Starters and Nibbles

Lightly curried sweet potato soup, coriander and lime crème fraîche, warm sourdough roll (v, gfa) 633 kcal 7.25 Roasted cauliflower, sweet potato, spinach and lentil samosa, mint coconut yoghurt (v) 365 kcal 7.95 Carrot and red onion bhaji, coconut yoghurt, mango chutney (vg, gf) 458 kcal 7.45 Smoked mackerel salad, orange, beetroot, fennel, horseradish cream (gf) 317 kcal 8.45 Deep fried brie, apricot carrot chutney, candied pecan salad (v, gf) 593 kcal 7.95 Grilled Bury black pudding, toasted English muffin, poached egg, wholegrain mustard. 620 kcal 7.95 Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal 8.45

Marinated Greek olives (vg, gf) *156 kcal* **5.25** Pork chipolatas, honey mustard (gf) *370 kcal* **6.95** Red pepper, tomato hummus, pitta crisps (vg) *516 kcal* **6.95** Crispy squid, sweet chilli *435 kcal* **7.25**  Mini poppadoms, with dips (v, gf) 244 kcal 5.45 Tandoori king prawns, naan bread 268 kcal 7.95 Halloumi fries, tomato relish (v, gf) 538 kcal 6.95 Vegetable parcels, chilli mango dip (vg) 278 kcal 6.45

#### Mains

Malaysian fish curry, king prawns, hake, salmon, mussels, coconut rice, pak choi (gf) 579 kcal 20.95 Goan aubergine, butternut squash and chickpea curry coconut rice, pak choi (vg, gf) 481 kcal 16.95 Thai green chicken curry, coconut rice (gf) 824 kcal 18.95 Slow cooked beef Rendang, coconut rice, grilled pak choi (gf) 773 kcal 19.95 Grilled tandoori halloumi salad, pineapple, mint, chilli, toasted coconut (v, gf) 780 kcal 17.45 Chicken Katsu burger, curried mayo, Asian salad and fries 1364 kcal 17.45 Bacon chop, fried egg, grilled pineapple, chunky chips (gf) 824 kcal 17.95 70z Black Angus fillet steak, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1212 kcal 32.95 Devon crab and king prawn linguine, ginger, red chilli and coriander 789 kcal 19.95 Smoked haddock and salmon fishcakes, tomato, spring onion salad (gf) 775 kcal 16.95 Braised shoulder of lamb, minted new potato cake, rosemary gravy (gf) 825 kcal 24.95 Appleby's Cheshire cheese, onion and potato pie, green vegetables, white wine mustard sauce (v, gf) 1207 kcal 16.95 Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 16.95 Steak, ale and mushroom pie, mash, buttered greens, red wine gravy (gf) 1195 kcal 17.95 Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 16.95 Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, chips 1384 kcal 17.45

#### Light bites

Lamb mulligatawny broth, served with naan bread 686 kcal 14.95 Chargrilled Shawarma Chicken, flat bread, minted yogurt, spicy mango sauce 474 kcal 12.95 Butternut squash, beluga lentil and spinach balti pasty, pickled onion and roquito salad, coconut raita (vg) 637 kcal 13.45 Steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1111 kcal 14.45 Cheshire cheese, leek and bacon quiche, dressed salad, new potatoes (gf) 672 kcal 12.95 Smoked haddock kedgeree, curried rice, poached egg (gf) 414 kcal 14.95 Open prawn sandwich, Marie Rose, rocket and cucumber salad (gfa) 497 kcal 11.50 Chunky chips (vg, gf) 535 kcal 4.45 Fries (vg, gf) 377 kcal 4.45 Add pulled BBQ beef 73 kcal 2.50 Garlic bread (v) 426 kcal 4.95 Onion rings (vg, gf) 250 kcal 4.45

## Puddings and Cheese

Truffle parmesan fries (gf) 453 kcal 5.75 Peppercorn sauce (gf) 144 kcal 2.95 Garlic bread, cheese (v) 621 kcal 5.75 Buttered vegetables (v, gf) 200 kcal 4.25 Mixed salad (vg, gf) 99 kcal 4.75

Sweet and spiced carrot halwa, toasted nuts, sultanas and vanilla ice cream (v, gf) 785 kcal 6.95 Black Forest Arctic slice, chocolate sauce, boozy cherries (v) 474 kcal 7.95 Tiramisu, chocolate sauce, mocha ice cream (v) 629 kcal 7.95 Raspberry jam sponge pudding, vanilla custard (v) 548 kcal 7.95 Toasted waffle, toffee sauce, honeycomb ice cream, honeycomb shards (v) 829 kcal 7.45 Biscoff cheesecake, raspberry sorbet (vg) 543 kcal 8.45 Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95 Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95 A selection of British cheese, biscuits, chutney, celery (v) 927 kcal 12.95 Barbers Vintage Cheddar, Sparkenhoe Red Leicester, Harrogate Blue, Snowdonia Smoked Cheddar & Perl Wen

## Cheshire Farm Ice Cream and Sorbet

Choose any of the below for 2.50 per scoop

| Vanilla (v, gf) 127 kcal          | Chocolate (v, gf) 127 kcal    | Strawberry (v, gf) 122 kcal        |
|-----------------------------------|-------------------------------|------------------------------------|
| Coconut (v, gf) 219 kcal          | Honeycomb (v, gf) 137 kcal    | Lemon Sorbet (vg, gf) 74 kcal      |
| Raspberry Sorbet (vg, gf) 68 kcal | Mango Sorbet (vg, gf) 62 kcal | Bramley Apple Sorbet (vg, gf) 65 k |

## Small Pudding and a Hot Drink

**Toasted waffle,** honeycomb ice cream, (v) 645 keal 8.45 **Sticky toffee pudding,** vanilla ice cream (v, gf) 433 keal 8.45 **Triple chocolate brownie,** vanilla ice cream, chocolate sauce (v, gf) 580 keal 8.45

### Hot Drinks

All hot drinks served with a gluten free, homemade, flapjack.

| Cafetière of coffee (v, gf) 47 kcal 3.95 | Latte (v, gf) 128 kcal 4.25          | Cap  |
|--|--------------------------------------|------|
| Flat white (v, gf) 47 kcal 4.25          | Americano (vg, gf) Okcal 3.75        | Espi |
| Hot chocolate (v, gf) 298 kcal 4.45      | Double espresso (vg, gf) 0 kcal 3.75 | Sele |

Cappuccino (v, gf) 127 kcal 4.25 Espresso (vg, gf) 0 kcal 3.45 Selection of tea (v, gf) 24 kcal 3.95

kcal

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.