



SHARING

STONE-BAKED GARLIC PIZZA BREAD - 4.50
Add caramelised red onions and mozzarella (v) - 1.00

BLACK, GREEN AND PIMENTO OLIVES, marinated with sweet peppers, roasted garlic and cornichons (v) - 3.50

MEZE PLATTER, Italian cured meats, Scandinavian smoked fish, British cheese, our own mixed chutney, toasted focaccia - 11.50

WHOLE BAKED CAMEMBERT, infused with garlic & rosemary, baked and served with
a warm crusty baguette, olives and crudité (v) 10.50

Whilst you're in a sharing mood, why not try a bottle of our delicious Prosecco Raboso Rosé, Casa Botter and make it "an occasion" (also available by the glass).

STARTERS & SMALLER DISHES

HOME-MADE SOUP, freshly made with local vegetables
and served with warm crusty bread (v) - 5.00

DUCK LIVER & PORT PARFAIT, with onion marmalade, Melba
toast - 6.00

HAM HOCK & PEA TERRINE with pea shoots and red
onion marmalade - 6.50

*You can't go wrong with a Cotes du Rhone,
Domaine Coudoulis*

BASKET OF FRIED SCAMPI AND SQUID RINGS, garlic aioli
- they're simple and everyone loves 'em - 6.50

BOUGON GOATS' CHEESE, tomato and red onion
tarte tatin, rocket, (v) - 6.50

CRAYFISH & PRAWN SALAD, bisque dressing, parsley
crème, cheese straw, our version of a classic
seafood cocktail - 7.00

CRISPY WHITEBAIT, lightly crumbed with a hint of cayenne
and fried in a light oil with our own tartare sauce &
lemon wedge - 5.50

CRAIGELLACHIE SMOKED SALMON AND KING PRAWN
MÉLANGER, horseradish cream and lime vinaigrette, served
with wild rocket - 6.95

MOULES MARINIÈRE, steamed in white wine, shallots,
parsley and creme with skinny fries or baguette - 6.50*

*Also available as a main

SALADS

CHICKEN & STILTON SALAD, chargrilled chicken with Tuxford & Tebbutt Blue Stilton, mixed leaves, French beans, walnuts,
grapes and pomegranate dressing - 8.50/12.00

BUTTERNUT, SEEDS & FETA SALAD pomegranate pearls, herb leaves, parsley infused olive oil - 5.50/9.00*

*ADD, Strips of seasoned roasted chicken served warm 2.50, or smoked salmon 2.50

THAI BEEF SALAD, tender beef strips, crisp leaves, Julienne of crunchy vegetables gently warmed with sesame oil
and seeds and finished with a Thai marinade with a little lift of heat - 8.50/12.00

Tastes even better with a glass or two of Shiraz, Darling River, Australia

GROUSE & ALE, HIGH STREET, LANE END. HP14 3JG

Telephone: 01494 882299 • Email: info@grouseandale.co.uk • Web: www.grouseandale.com

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MAIN COURSES

Please find some wine **suggestions** alongside some of our more popular dishes. Suggestions come from the Chief Sommelier of our wine suppliers - The General Wine Company

PAN-SEARED BREAST OF GRESSINGHAM DUCK, sweet potato and red onion Lyonnaise, wilted spinach and rocket with an orange and pomegranate reduction - 16.50

Delicious with the Rioja, Corcuetos Tinto, Bodegas Navajas

DUO OF LAMB with red cabbage, pea purée and fondant potato - 17.00

SALMON TERIYAKI, roasted salmon fillet, julienne vegetables, stir-fried egg noodles and teriyaki sauce - 14.00

CHICKEN SALTIMBOCCA, (breast of chicken stuffed with cheddar and sage, wrapped in streaky bacon) sweet chilli & brie sauce, wilted spinach, fondant potato - 13.00

MOULES MARINIÈRE, steamed in white wine, shallots, parsley and cream with skinny fries or baguette - 12.00

28 DAY AGED ABERDEEN ANGUS STEAK, hand-cut chips, onion rings, confit mushroom,

herb-roasted tomatoes, wild garlic butter sauce or peppercorn sauce: sirloin - 17.50 - rump 14.50

Fantastic with the Malbec Organic, Domaine Bousquet, Argentina

PORK TENDERLOIN with orange & rosemary glaze served on braised cabbage with crispy bacon mash - 14.00

VEGETABLE NUT ROAST, apricots, goats' cheese, tomato & onion sauce, hatch of green beans (v) - 11.50

BAKED PEPPERS filled with vegetable and stilton crumble, quinoa, tomato and herb salad (v) - 12.50

GROUSE & ALE PUB FAVOURITES

We created our kitchen from this simple base 10 years ago, and they have never left our menu. OK, a bit more refined now, but still big hearty meals.

FARMHOUSE PORK SAUSAGES, from award-winning butcher, Alan Pleded, in Thame, creamy mash, rich sticky onion gravy - 11.00

REBELLION BEER-BATTERED HADDOCK, light crunchy batter, proper hand-cut chips, mushy peas, our own tartare sauce - 12.50 *Add some style with Sauvignon Blanc, Wild Rock, Marlborough, New Zealand*

TREACLE GLAZED GAMMON HAM, de-salted, boiled, glazed and baked with love, Lacey's free-range eggs, hand-cut chips - 11.00

GUINNESS BRAISED SHIN OF BEEF PIE, the meat is braised low and slow before being wrapped into a full shortcrust pastry pie with mash, steamed vegetables and gravy - 11.00

GOURMET BURGER, from our sister company Blue's Smokehouse recipe, toasted deluxe floured bun, crisp salad, beef tomato, relish, onion rings, gherkin, proper hand-cut chips - 10.50

Perfect it with a Primitivo, Tacco Barocca, Puglis, Italy

Add - Taw Valley mature creamy Cheddar or Tuxford & Tebbutt Blue Stilton - 1.50, crispy bacon - 1.00, pulled pork - £2.50

SIDES - 3.00 EA

PROPER HAND-CUT CHIPS

SKINNY CHIPS (plus cheese 70p)

SWEET POTATO WEDGES

ONION RINGS

RUSTIC BREAD BASKET with dipping oil

SEASONAL VEGETABLES

MIXED LEAF SALAD

TOMATO, RED ONION & BASIL SALAD

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PIZZAS

STONE-BAKED GARLIC PIZZA BREAD (v) - 4.50
Add caramelised red onions and mozzarella (v) - 1.00

MARGHERITA Tomatoes, mozzarella,
oregano and basil (v) - 8.00

PICCANTE Pepperoni, chorizo, tomatoes
and jalapeños - 11.00

CAPRINO Tomato sauce, red onion marmalade, goats'
cheese, red peppers and pine nuts, fresh pesto and
basil leaves - 11.00 (v)

CARNE Italian sausage, chorizo, pepperoni, chicken
and chillies - 13.00

POLLO Torn griddled chicken, herb-roasted tomatoes,
Mediterranean vegetables - 10.50

BBQ PULLED PORK Tomato, mozzarella, Blue's Smokehouse
pulled pork, peppers, onions and Blue's sticky
BBQ sauce - 11.00

DESSERTS - 6.00 EA

WARM DOUBLE CHOCOLATE FUDGE CAKE
with pouring cream

Make it indulgent with Elysium Black Muscat

CHEF'S CRÈME BRÛLÉE, home-made shortbread biscuit

TARTE AU CITRON, with raspberry sorbet

TIRAMISU

STOLLEN BREAD AND BUTTER PUDDING
served with brandy cream

STICKY TOFFEE PUDDING, caramel sauce and
vanilla pod ice cream

TRIO OF ICE CREAMS OR SORBETS Beechdean Farmhouse
Dairy Ice Cream - Vanilla pod, Double chocolate truffle,
Strawberry & clotted cream, Salted caramel

Sorbets - Mango & Passionfruit, Raspberry, Lemon, Apricot
and Mango (Sorbets all GF)

ARTISAN BRITISH CHEESE PLATE - 7.50

Taw Valley mature creamy Cheddar, Tuxford & Tebbutt Blue
Stilton, Trevarrian Cornish Brie served with biscuits, Bara Brith,
grapes and celery

FOOD ALLERGIES AND INTOLERANCES

Before you order your food and drinks please
speak to our staff if you would like to know about
our ingredients

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LUNCH SANDWICHES

(Monday - Saturday)

Freshly baked, hand cut white / wholemeal bloomer or
baguette, served with crisps & home slaw

HOME-BAKED GAMMON, tomato, dijon mayo - 4.50

PRAWN & MARIE ROSE SAUCE, leaves - 5.50

HOME-MADE FISH FINGER & MAYO and
pot of tartar sauce - 6.50

CHICKEN CLUB, bacon, lettuce, & tomato, toasted - 7.00

SIRLOIN STEAK CIABATTA, red onions and leaves - 7.50

ROASTED PEPPERS, MUSHROOM AND BRIE CIABATTA
pesto dressing (v) 6.00

Add fries to any of the above 2.00

CHILDREN'S MENU

PROPER CHICKEN GOUJONS with our own bread crumbs
& skinny chips and peas - 6.50

SAUSAGE & MASH with onion gravy
(without onions by request) - 6.50

HOME-MADE FISH FINGERS & skinny chips and peas - 6.50

PENNE PASTA WITH TOMATO SAUCE, & cheese - 5.50

COFFEE

CAPPUCCINO - 2.30

ESPRESSO - 2.00

DOUBLE ESPRESSO - 2.80

BLACK/WHITE COFFEE - 2.00

DECAF COFFEE - 2.00

TEA

TRADITIONAL ENGLISH TEA - 1.65

EARL GREY TEA - 1.65

HERBAL TEAS - 1.75

Peppermint | Green tea | Camomile | Mixed berry

DESSERT WINES

ELYSIUM, Black Muscat - 3.70

SAUTERNES, Château Monteils, 2010 - 3.70

For groups of 6 or more, a discretionary service charge
of 10% is added