

GROUSE & ALE

NIBBLES & SHARING

BLACK AND GREEN & PIMENTO OLIVES v

marinated with sweet peppers, roasted garlic & cornichons 3.50

TOASTED BREADS

with beef dripping butter 3.50

STONE-BAKED GARLIC PIZZA BREAD v 4.50

add caramelised red onions and mozzarella 1.00

MEZE PLATTER

Italian cured meats, British cheese, our own mixed chutney, toasted ciabatta 11.50

FISH PLATTER

smoked trout, smoked mackerel, whitebait, squid rings, brown shrimp
cucumber salad, toasted ciabatta 12.00

WHOLE BAKED CAMEMBERT v

infused with garlic & rosemary, baked and served with a warm crusty baguette,
olives and crudité 11.50

Make it special with a bottle of Prosecco Raboso Rosé, perfect for sharing

SALADS

TUNA NIÇOISE SALAD

lemon, coriander and chilli marinated tuna chargrilled (served medium rare),
classic Niçoise salad with French beans, cherry tomatoes, black olives, peppers, new potatoes,
egg, leaves and red onion 8.00 / 16.00

SUPERFOOD SALAD v

sweet potato, quinoa, mixed nuts, charred broccoli florets, pomegranate pearls 6.50 / 9.50
add, strips of seasoned roasted chicken served warm 2.50, or pulled pork 2.50

POACHED FILLET OF SALMON

avocado, orange, cherry tomatoes, toasted pine nuts, baby new potatoes,
herb leaves 13.00

Picpoul de Pinet, Le Jade

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

Shiraz, Darling River, Australia

STARTERS

HOME-MADE SOUP v

freshly made with local produce and served
with warm crusty bread 5.00

SEABASS, GINGER & LIME FISHCAKE

hatch of fine beans, lime and chilli dressing 6.95

Viognier Morita, Argentina

BREADCRUMBED BRIE v

deep fried, leaves, sweet cranberry compote 6.00

CRISPY WHITEBAIT

crumbed with a hint of cayenne and fried
in a light oil with our own tartare sauce
& lemon wedge 5.50

Chenin Blanc, Franschoek Estate, S. Africa

SALMON GRAVALAX

home-cured with beetroot, toasted ciabatta,
lemon & caper dressing, rocket and
herb leaves 6.50

BASKET OF FRIED SCAMPI

AND SQUID RINGS

garlic aioli - they're simple and everyone
loves 'em 6.50

CRAYFISH & PRAWN SALAD

bisque dressing, parsley crème, cheese straw, our
version of a classic seafood cocktail 7.00

Gavi Salluvii, Bergaglio, Italy

GAME, APRICOT & SMOKED BACON

TERRINE

(game changes with the season) apple pear &
cinnamon chutney, rustic toast 6.50

Côtes du Rhône, Domaine Coudoulis, France

SMOKED MACKEREL &

WHOLEGRAIN MUSTARD PARFAIT

mustard cress, melba toast 6.00

MAIN COURSES

PAN-SEARED BREAST OF GRESSINGHAM DUCK

sugar snaps with sliced sautéed mushrooms, parmentier potatoes, port reduction 16.50

Rioja, Corcuetos Tinto, Bodegas Navajas

BLACKENED SALMON

teriyaki glaze, egg noodles, stir-fried peppers and beans with sesame seeds 14.00

Fiano, Solo, Michelle Biancardi, Puglia Italy

CHICKEN SCHNITZEL

Panko breadcrumbed escalope with thyme, Parmentier potatoes, sauerkraut,
garlic butter melt 12.50

LOIN OF PORK ON THE BONE

roasted apple, crackling, peas a la Française, fondant potato, honey and mustard jus 14.50

Moscatel Chardonnay, Goru, Jumilla, Spain

FILLET OF LAMB WELLINGTON

Dauphinoise potato, sugar snaps, heritage carrots, beetroot and port compote 18.50

Pinot Noir, Aliwen Chile

CHICKEN SALTIMBOCCA

(breast of chicken stuffed with cheddar and sage, wrapped in streaky bacon),
sweet chilli & brie sauce, wilted spinach, Dauphinoise potato 13.50

SESAME AND CORIANDER CRUSTED HALLOUMI v

egg noodles with roasted peppers and broccoli, sweet chilli and lime dressing 11.50

SPICED LENTIL & ROOT VEGETABLE HOTPOT v

topped with sliced potatoes, seasonal greens 12.50

Organic Monastrell, Goru Jumilla, Spain

FROM THE GRILL & SMOKER

The inspiration for the following menu section comes courtesy of our sister business, Blue's Smokehouse. With in-house smokers, imported from America, we use only the best hickory and apple to bring the perfect flavour to our Grill and BBQ dishes. Our recipes, rubs and sauces are based on Southern styles and smokehouse classics, with some of our chef's magic sprinkled on top. If you like it from the grill or "low & slow" you'll love these.

GRILLED SEA BASS

infused with charcoal sea salt, served with chargrilled fennel, herb-roasted baby
new potatoes, wilted greens, aioli butter 15.50

Sancerre, Les Caillottes, Loire, France

28 DAY AGED ABERDEEN ANGUS STEAK

hand-cut chips, onion rings, confit mushroom, herb-roasted tomatoes,
wild garlic butter sauce or peppercorn sauce - **Sirloin** 18.50 / **Rump** 15.50

Malbec Organic, Domaine Bousquet, Argentina

GOURMET BURGER (from Blue's Smokehouse recipe book)

brioche toasted seed bap, crisp salad, beef tomato, relish, onion rings, gherkin,
proper hand-cut chips 10.50

*add - taw valley mature creamy cheddar or tuxford & tebbutt blue stilton 1.50,
crispy bacon 1.00, pulled pork 2.50*

SMOKED BRISKET TOPPED BURGER

our prime burger topped with brisket, crispy onions, blue's mustard sauce,
skinny fries and dry slaw 14.00

Primitivo, Tacco Barocca, Puglis, Italy

PULLED PORK BUN

with red cabbage and Carolina sweet mustard sauce 7.00

SLOW-COOKED HICKORY SMOKED BRISKET

cherry bourbon glaze, heritage carrots, fine beans and champ mash 16.50

ST LOUIS BBQ RIBS

slow-cooked in the smoker, served with dry slaw and skinny fries half rack 11.50 / full rack 16.50

SMOKED PORK BELLY SQUARE

maple glaze, cider braised red cabbage and apple mustard mash 13.50

PIZZAS

We make all of our own dough bases, hand kneading the finest 00 Italian flour, lightly seasoned and set aside for proving. We then hand roll and stretch to order, topping with the freshest ingredients and baking in our stone-based pizza oven.

Pizzas available to take away, please order at the bar

STONE-BAKED GARLIC PIZZA BREAD v

4.50

add caramelised red onions and mozzarella 1.00

CAPRINO v

tomato sauce, red onion marmalade, goats' cheese, red peppers, pine nuts, fresh pesto and basil leaves 11.00

CARNE

Italian sausage, chorizo, pepperoni, chicken and chillies 13.00

MARGHERITA v

tomatoes, mozzarella, oregano and basil 8.00

PICCANTE

pepperoni, chorizo, tomatoes and jalapeños 11.00

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

OUR PUB FAVOURITES

FARMHOUSE PORK SAUSAGES

from award-winning butcher, Alan Plested, in Thame, creamy mash, rich sticky onion gravy, fried onion rings 12.00

Perfect with an Adnams Broadside

REBELLION BEER-BATTERED HADDOCK

light crunchy batter, proper hand-cut chips, mushy peas, our own tartare sauce 13.00

Pair this dish with our Rebellion guest ale or ask the bar crew for recommendations

TREACLE-GLAZED GAMMON HAM

desalted, boiled, glazed and baked with love, Lacey's free-range eggs, pot of peas, hand-cut chips 12.00

Scrummy with a Deuchars IPA

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 11.50

Try this with a Theakston Best

SIDES

PROPER HAND-CUT CHIPS 3.00

SKINNY CHIPS 3.00

plus cheese 0.70

SWEET POTATO WEDGES 3.00

RUSTIC BREAD BASKET

with dipping oil 3.00

ONION RINGS 3.00

SEASONAL VEGETABLES 3.00

MIXED LEAF SALAD 3.00

TOMATO, RED ONION &

BASIL SALAD 3.00

LUNCH SANDWICHES

Available at lunch times Monday to Saturday for those grab & go, quick stop lunches. Freshly baked hand cut white, wholemeal bloomer or baguette, served with crisps & home slaw. Add skinny chips 2.00

HOME-BAKED GAMMON HAM

tomato, Dijon mayo 5.50

PRAWN & MARIE ROSE SAUCE

leaves 5.50

HOME-MADE FISH FINGER & MAYO

pot of tartare sauce 6.50

CHICKEN CLUB

bacon, lettuce, & tomato, toasted 7.00

SIRLOIN MINUTE STEAK CIABATTA

red onions and leaves 7.50

ROASTED PEPPERS, MUSHROOM

AND BRIE CIABATTA v

pesto dressing 6.00

CHILDREN'S MENU

PROPER CHICKEN GOUJONS

coated in breadcrumbs and served with 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 v

topped with cheese 5.50

GAMMON HAM, LACEY'S FREE-RANGE EGG

skinny chips 6.50

DESSERTS

STICKY TOFFEE PUDDING

caramel sauce and vanilla pod ice cream 6.00

CHEF'S CRÈME BRÛLÉE

home-made shortbread biscuit 6.00

Sauternes, Château Monteils

TARTE AU CITRON

raspberry sorbet 6.00

MIXED FRUIT CRUMBLE

pot of custard 6.00

CHOCOLATE ORANGE BREAD & BUTTER PUDDING

with a pot of custard or Lacey's pouring cream 6.00

TRIO OF MINI DESSERTS WITH COFFEE 6.00

CHOCOLATE GANACHE

rich chocolate mousse with hazelnut praline and a salted caramel sauce

WARM DOUBLE CHOCOLATE FUDGE CAKE

with pouring cream 6.00

Elysium Black Muscat

COFFEE ZUCCOTTO

sponge, layered with raspberry with Tia Maria cream 6.00

TRIO OF ICE CREAMS AND SORBETS 6.00

Beechdean Farmhouse dairy ice cream - vanilla pod, double chocolate truffle, strawberry & clotted cream, salted caramel

Sorbets - raspberry, lemon, apricot & mango, passionfruit (gf)

CHEESE

ARTISAN BRITISH CHEESE PLATE

Taw Valley mature creamy cheddar, Tuxford & Tebbutt Blue Stilton, Trevarrian Cornish brie served with biscuits, Bara Brith, grapes and celery 7.50

DESSERT WINES

ELYSIUM, Black Muscat 3.70

SAUTERNES, Château Monteils, 2010 3.70

COFFEE

Cappuccino 2.30

Espresso 2.00

Double Espresso 2.80

Americano 2.00

Flat white 2.00

Decaf coffee 2.00

Pot of Traditional English tea 1.65

Pot of Earl Grey tea 1.65

TEA

Herbal teas 1.75

peppermint • green tea
camomile • mixed berry

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

GROUSE & ALE

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PARTIES & GROUPS

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