

# GROUSE & ALE

## SUNDAY LUNCH MENU

### STARTERS

**Mixed pimento olives (v)**

with peppers, garlic & pickles 4.00

**Soup of the day (v)**

with warm crusty bread 5.50

**Half pint prawn & crayfish cocktail**

with shredded lettuce and toasted sourdough 7.50

**Crispy squid rings with whitebait**

garlic aioli and lemon 7.00

**Creamed garlic mushrooms (v)**

on rustic toast with poached hen's egg 7.00

**Whole baked camembert for two**

with garlic & rosemary, warm baguette and baton crudités (v) 11.50

**Pâté in a pot**

with wholegrain toast 7.00  
*chef's choice changed weekly*

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### ROASTS

**28-day aged beef**

Yorkshire pudding, creamed horseradish 14.50

**Roasted herb coated half chicken**

with stuffing 14.50

**Stuffed pork belly**

with apple sauce and crackling 14.50

**Children's roast**

8.00

*Roasts served with goose fat roasted potatoes, roasted parsnips, carrot and swede mash, greens & real gravy*

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### MAINS

**Salmon teriyaki**

egg noodles, bean sprouts, edamame beans 15.00

**Guinness-braised shin of beef pie**

whole shortcrust pastry, buttered mash, steamed market vegetables and gravy 13.50

**Fillet of sea bass**

crushed salt roasted potatoes, wilted spinach, sauce vierge 16.00

**Baked lentil and bean cottage pie (vg)**

with steamed market greens 13.00

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### CHILDREN'S MENU

*Includes two of scoops of ice cream for dessert!*

**Mini Roast**

8.00

**Proper chicken goujons**

coated in breadcrumbs and served with skinny chips & peas 6.50

**Home-made fish fingers**

skinny chips & peas 6.50

**Penne pomodoro (v)**

topped with cheese 5.50

**Chipolatas**

creamy mash with rich sticky onion gravy 6.50  
*(without onions by request)*

**Gammon ham**

Lacey's free-range egg and skinny chips 6.50

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### DESSERTS

**Sticky toffee pudding**

caramel sauce & vanilla pod ice cream 6.50

**Chef's crème brûlée**

home-made shortbread biscuit 6.50

**Warm double chocolate fudge cake**

with pouring cream 6.50

**Tarte au citron**

with a quenelle of Lacey's cream 6.50

**Apple and blackberry crumble**

with a pot of proper English custard 6.50

**Eton mess**

fresh strawberries, raspberries and Lacey's cream 6.50

**Trio of ice creams**

Beachdean Farmhouse dairy ice cream: vanilla pod, Belgian chocolate, strawberry & clotted cream 5.50

**Artisan British cheese plate**

Taw Valley mature creamy cheddar, Trevarrison Cornish Brie, Tuxford and Tebbutt Shropshire Blue, served with biscuits, Bara Brith cake, grapes & celery 8.00

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### 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

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