

Evening Menu

Nocellara Olives *Ve.* 7

Seasonal Foccaccia *Balsamic & olive oil. Ve.* 7

Beetroot Hummus *Cumbled feta, fresh mint, pine nuts & crispbread.* 9

Butternut Squash Bhaji *Mango & chilli raita. Vea.* 9.5

Merguez Sausage *Spiced chickpeas, cucumber, mint yoghurt.* 15

Buttermilk Chicken *Roasted tomato and gem salad, parmesan dressing.* 16

Welsh Rump Steak *10oz Welsh rump steak, chimichurri rojo.* 25

Slow Cooked Pork Belly *Cauliflower & miso puree, spiced soy glaze.* 17

Roast Seabass *Artichokes, confit baby tomatoes, creamed capers.* 20

Marinated Lamb Rump *Apricot harissa, toasted pistachio, minted goats curd.* 23

Roast Courgettes *Sumac, celery & walnut salad, lemon tahini. Ve.* 15

Padron Peppers *Sea salt. Ve.* 7.5

Stem Broccoli *Garlic oil, toasted almonds. Ve.* 9

Anise Roast Beetroots *Burrata, puffed barley.* 10

Charred Hispi Cabbage *Miso & maple butter, nori aioli, toasted sesame.* 9.5

House Fries *Chicken salt. Vea.* 7

White Chocolate & Lime Cheesecake *Macerated strawberries.* 8.5

Sticky Chocolate Pudding *Vanilla ice cream.* 8.5

Affogato *Vanilla ice cream with Heartland coffee.* 7.5

The Groves Mess *Tonka bean, raspberries, meringues & vanilla ice cream.* 8.5

Please inform our staff of any allergens or intolerances

Due to the nature of our kitchen we cannot guarantee the food that we serve is completely allergen free.