



Suspect **PLATTERS TO SHARE**

LOADED NACHOS 10.00

Crispy corn tortillas topped with nacho cheese, fresh chillies, spring onions with sour cream, guacamole and salsa 1156 kcal

Add pulled chilli beef 48 kcal 3.00

Add BBQ pulled chicken 225 kcal 2.50

LOADED FRIES 8.00

Your choice of sweet potato, skin-on fries or mini hash browns, topped with cheese sauce, fresh chillies, spring onions and crispy onions 1204 kcal

Add pulled chilli beef 48 kcal 3.00

Add BBQ pulled chicken 225 kcal 2.50

Add buttermilk fried chicken 419 kcal 3.50

STARTERS

SOUP OF THE DAY (VE) 4.00

Served with delicious sourdough.
Ask your server for calorie information

BUTTERMILK MARINATED PANKO CHICKEN STRIPS 419 kcal 8.00

Buttermilk marinated crispy coated chicken tenders with your choice of dipping sauce

CRISPY FRIED CHICKEN WINGS 492 kcal 7.00

OR QUORN BUFFALO-STYLE CRISPY WINGS (VE) 218 kcal 8.00

Fried until crisp, tossed in a sauce of your choice accompanied by celery sticks and dipping sauce

Choose your sauce:

HOT HABANERO (VE) 85 kcal | **BBQ HICKORY (VE)** 82 kcal

STICKY THAI HONEY 172 kcal

MARINATED CAULIFLOWER TEMPURA (VE) 401 kcal 7.00

Lightly battered marinated cauliflower with mint and cucumber relish and zesty chimichurri sauce

CRISPY FRIED CALAMARI 385 kcal 8.00

Crispy coated baby squid with garlic and coriander aioli dip

MAINS

HOUSE FAVOURITES

NDUJA TAGLIATELLE PASTA 1164 kcal 12.00

Sunblushed tomatoes, fresh chilli and fennel with spicy Nduja sausage topped with golden pangritata crumb

SCAMPI & FRIES 1261 kcal 12.00

Breaded scampi served with chips, mushy peas, fresh lemon and homemade tartare sauce

VEGETABLE PENANG-STYLE CURRY (VE) 638 kcal 12.00

Served with basmati rice, garlic coriander naan with fresh coriander

PIT BOSS CHICKEN 1637 kcal 15.00

Chicken breast topped with bacon, smothered in BBQ sauce and cheese. Served with chips, onion rings, smoky pit beans and pickled slaw

MAINS

HOUSE FAVOURITES

BEEF AND ALE PIE 723 kcal 15.00

Buttery chive mash, mushy peas with rich Guinness gravy and crispy onions

SEARED CORONATION MONKFISH MEDALLIONS 654 kcal 16.00

Pan-fried seasoned monkfish medallions with rich Bombay braised potatoes, mango and spring onion salsa with an Indian green chutney



Grosvenor

FISH AND CHIPS

13.00

Crispy battered white fish with chips, mushy peas, pickled onions, chip shop curry sauce and homemade tartare sauce 1250 kcal

Please refer to the last page of our menu for all our terms and conditions and allergen information.



SLOW-BRAISED BRISKET WITH ONIONS, SQUASH AND MUCKY PUDS

Butter creamed potatoes, squash fondant, shallot puree, glazed onions, Hendo's sage and onion puddings 17.00 1237 kcal

CREATED BY OUR 2022 CHEF OF THE YEAR

PAUL MURTON

from Grosvenor Casino Sheffield

£1 FROM EVERY SALE

goes to our charity partner Carers Trust

**CARERS
TRUST**

MAINS

BURGERS

CRISPY FRIED CHICKEN BURGER 1504 kcal 13.00

Crispy buttermilk chicken burger, brioche bun with mayonnaise, pickled gherkins and shredded lettuce served with chips and house slaw

DOUBLE UP ON THE CHICKEN FOR 3.00 1156 kcal

QUORN SPICY BUTTERMILK VEGAN FILLET (VE) 904 kcal 13.00

Crispy quorn buttermilk style burger with gem lettuce, vegan mayonnaise and gherkins, accompanied by Grosvenor's own house slaw and chips

To make your burger legendary add:

BACONNAISE 209 kcal 1.50

PULLED CHILLI BEEF 48 kcal 3.00

BBQ PULLED CHICKEN 225 kcal 3.00

CRISPY ONION RINGS 236 kcal 2.50

SMOKED CHEESE 83 kcal 1.50

MAPLE STREAKY BACON 170 kcal 2.00



Grosvenor
6OZ BURGER
14.00

Delicious beef patty on a layer of burger sauce, baby gem lettuce, red onions and tomatoes topped with gherkins accompanied by Grosvenor's own house slaw and chips 1156 kcal

DOUBLE UP ON THE PATTY FOR 3.50 474 kcal

MAINS

GRILL

CHARGRILLED 8OZ SIRLOIN STEAK 1518 kcal 25.00
Chargrilled 8oz sirloin steak served with chips, roasted tomato and onion rings with dressed watercress

CHARGRILLED 10OZ RUMP STEAK 1570 kcal 20.00
Chargrilled 10oz rump steak served with seasoned fries, roasted tomato and onion rings with dressed watercress

Choose your sauce for 2.00:

CHIMICHURRI 79 kcal | **PEPPERCORN** 21 kcal | **RED WINE JUS** 36 kcal

HOT DOG AND STRIPS

CLASSIC NEW YORK HOT DOG 846 kcal 11.00
Smoked pork hot dog served with skin-on fries, house slaw, American mustard, ketchup and crispy onions

CHICKEN STRIPS AND FRIES 1590 kcal 10.00
Three buttermilk marinated crispy coated chicken tenders with skin-on fries, house slaw and your choice of dipping sauce

DOUBLE UP ON STRIPS 3.50 1156 kcal

Choose your sauce:

HOT HABANERO (VE) 85 kcal | **BBQ HICKORY (VE)** 82 kcal

STICKY THAI HONEY 172 kcal

SIDES

HOUSE SLAW 137 kcal Traditional slaw mix with mayonnaise	3.00	CHILLI CHEESE BITES 536 kcal Cheddar cheese and chilli deep fried	4.00
HOUSE SALAD 84 kcal Seasonal salad leaves with a lemon dressing	3.50	CORN ON THE COB 409 kcal Roasted with chilli and lemon butter, topped with crispy onions	4.50
ROASTED CARROTS AND PARSNIPS 191 kcal Thyme and maple-roasted carrots and parsnips	3.50	COB SALAD 206 kcal Fresh baby gem lettuce topped with avocado, tomato, red onion and sweetcorn topped with ranch dressing	4.50
HOUSE CHIPS 591 kcal Seasoned with salt	4.00	GARLIC BREAD WITH CHEESE 680 kcal Our house garlic bread with cheddar cheese	4.50
TRUFFLE CHIPS 740 kcal Seasoned with salt, truffle oil and Italian hard cheese	4.50	SWEET POTATO FRIES 412 kcal Crispy side of sweet potato fries seasoned with salt	5.00
GARLIC BREAD 513 kcal Crunchy baguette with lashings of garlic butter	3.50		
ONION RINGS 653 kcal Crispy coated onion rings	3.50		

DESSERTS

HOT CHOCOLATE FUDGE CAKE (VG) 654 kcal 7.50
With vanilla ice cream and chocolate sauce

CHOCOLATE AND HAZELNUT CHURROS SUNDAE 686 kcal 8.00
Chocolate and vanilla ice cream, chocolate sauce, fresh fruit and cream with hot chocolate and hazelnut churros

NEW YORK-STYLE VANILLA BAKED CHEESE CAKE 247 kcal 8.00
Served with Chantilly cream and fresh strawberries



Yardle Farm
ICE CREAM
5.50

Select three scoops of the following. 1156 kcal
Add extra for 2.00 a scoop

VANILLA (VE)

CHOCOLATE (V)

STRAWBERRY (VE)

HONEYCOMB (VE)

SALTED CARAMEL (VE)

DRINKS

COCKTAILS

ESPRESSO MARTINI

A rich, creamy but bitter blend of freshly-brewed coffee, Smirnoff Vodka, Kahlua Coffee Liqueur and Vanilla syrup

7.50

PORNSTAR MARTINI

A naughty-but-nice classic made with Smirnoff Vanilla Vodka, passion fruit puree, pineapple juice. Served with a shot of Prosecco on the side

7.50

FRENCH MARTINI

Dreaming of Paris? A delicate balance of Smirnoff Vodka, Chambord and pineapple juice. Sprinkled with a touch of raspberry dust and decorated with raspberry coulis

7.50



SAINT AND SINNER

A wickedly good mix of Johnnie Walker Black, elderflower liqueur, Cointreau and fresh lime

7.50

**CREATED BY OUR 2023
BARTENDER OF THE YEAR**

LEON WHITE
from Grosvenor Casino Plymouth

JOHNNIE  WALKER

£1 FROM EVERY SALE
goes to our charity partner Carers Trust

**CARERS
TRUST**



CHAMPAGNE/SPARKLING

(1) (2) (3) (4) (5)
< DRY SWEET >

COCKTAILS

ZERO SPIRITS

SPICED GINGER AND PASSION FRUIT MOCK-JITO 75 kcal 5.00
A fiery and tangy blend of ginger beer and passion fruit puree mixed with fresh lime, mint and sugar

STRAWBERRY LIMEADE 74 kcal 5.00
Light and refreshing mix of strawberry, fresh lime juice, sugar and soda

CHAMPAGNE, PROSECCO AND SPARKLING WINE

CHIO PROSECCO (2)
20cl 8.50 | 75cl 25.00
Fresh, lively and bursting with citrus fruit and crisp green apple flavours. Vivacious and delicious

FREIXENET SPARKLING ROSÉ (2)
20cl 9.00 | 75cl 27.00
With delicate pink hues, this sparkling rosé is light and effervescent with notes of fresh red berries and underlying hints of white flowers and apples

LANSON PERE ET FILS (2)
75cl 60.00
Layers of complexity that lead to flavours of honey and spice on the palate, along with buttery brioche and baked apples

LANSON ROSÉ (1)
75cl 70.00
Vivacious yet elegant with lashings of raspberry and redcurrant fruit flavours

WHITE WINE



WHITE WINE

(1) (2) (3) (4) (5)
< DRY SWEET >

BLASS CHARDONNAY (2)

125ml 3.85 | 175ml 5.35 | 250ml 7.70 | bottle 21.00

An explosion of ripe tropical fruit and juicy peach flavours together with a deliciously creamy finish

GABBIANO PINOT GRIGIO (2)

125ml 4.05 | 175ml 5.65 | 250ml 8.10 | bottle 22.00

Light golden-yellow colour with hints of green apple and pear drops leading into a bright citrus, Bramley apple and floral finish

MARIUS BLANC VERMENTINO (2)

125ml 5.15 | 175ml 7.10 | 250ml 10.30 | bottle 28.00

A pale yellow colour leads to an ample, rich texture on the palate with white fruit flavours and a zingy fresh finish

WHITEHAVEN SAUVIGNON BLANC (1)

Bottle 30.00

Bursting with aromas of fresh citrus and layered with ripe tropical fruit, passion fruit and hints of lime for a zesty and mouth-watering finish



ROSÉ WINE

(1) (2) (3) (4) (5)
< DRY SWEET >

ROSÉ WINE

AVITO PINOT GRIGIO ROSÉ (2)

125ml 4.30 | 175ml 6.05 | 250ml 8.60 | bottle 23.50

Dry, fresh and fruity with delicate aromas of red berries leaving a hint of summer fruit on the palate and a fresh lingering finish

CANYON ROAD WHITE ZINFANDEL ROSÉ (5)

125ml 4.75 | 175ml 6.60 | 250ml 9.50 | bottle 26.00

Loaded with luscious strawberry, cherry, and watermelon flavours, and a smooth, clean yet fruity finish

**CRISP, DRY, FRAGRANT
AND REFRESHING**

RED WINE



RED WINE

(A) (B) (C) (D) (E)
< EASY DRINKING FULL BODIED >

BLASS SHIRAZ (C)

125ml 3.85 | 175ml 5.35 | 250ml 7.70 | bottle 21.00

Rich red fruit and vanilla with just a touch of spice excite the palate and develop into a soft generous finish

LOS GANSOS MERLOT (C)

125ml 3.85 | 175ml 5.35 | 250ml 7.70 | bottle 21.00

Fresh black cherries, sugarplum and blackcurrant are abundant on the nose, leading to ripe black forest fruits on the palate with a silky richness and long, smooth finish

7 FIRES MALBEC (D)

125ml 4.40 | 175ml 6.15 | 250ml 8.80 | bottle 24.00

Ruby-red in colour with a fresh and fruity nose. Hints of plum, blackberries and a touch of vanilla lead to a complex and enthralling finish

CHÂTEAU CHAMAILLE, BORDEAUX COTES DU BOURG (D)

Bottle 28.00

Garnet red in colour, it has an expressive bouquet combining notes of ripe fruit like plum with hints of jammy cassis. The palate is rounded with smooth tannins from the predominance of Merlot

BEER/CIDER

DRAUGHT BEER AND CIDER

For all draught options please ask a team member

BOTTLED BEERS

BUDWEISER	3.65
CORONA	3.80
PERONI	4.25
BREWDOG PUNK IPA	4.15
BREWDOG HAZY-JANE	4.15
PERONI 0%	3.30

BOTTLED CIDERS

REKORDERLIG STRAWBERRY & LIME	5.20
REKORDERLIG WILD BERRY	5.20
REKORDERLIG STRAWBERRY & LIME 0%	4.15

SPIRITS

GIN

TANQUERAY	3.90
TANQUERAY TEN	5.70

FLAVOURED GIN

GORDON'S PINK	3.90
SLINGSBY RHUBARB	4.20
TANQUERAY SEVILLA	4.20
HENDRICK'S	4.65

VODKA

SMIRNOFF	3.90
CIROC	4.65
AU BLUE RASPBERRY	5.15
GREY GOOSE	5.65

TEQUILA

TEQUILA BLACK CHOCOLATE LIQUEUR	4.00
TEQUILA ROSE	4.20
EL JIMADOR BLANCO	4.20
EL JIMADOR REPOSADO	4.20
BANDERO COFFEE TEQUILA	4.75

RUM

CAPTAIN MORGAN'S ORIGINAL SPICED GOLD	3.90
BACARDI	3.90
KRAKEN	4.40
HAWKSBILL RUM	4.40
HAVANA 7	5.00

For more spirits and liqueur options please ask a team member.
All measures 25ml unless specified.

SPIRITS

WHISKEY

BLENDED

FAMOUS GROUSE 3.90

JAMESON 3.90

JOHNNIE WALKER BLACK 4.10

SINGLE MALTS

GLENLIVET FOUNDERS 4.85

LAPHROAIG 10YO 6.20

AMERICAN/BOURBON

JACK DANIEL'S 3.90

SOUTHERN COMFORT 3.90

WOODFORD RESERVE 4.65

SOFT

WATER

STILL 330ml 2.10

SPARKLING 330ml 2.10

JUICE

APPLE 1.45

ORANGE 1.45

PINEAPPLE 1.45

CRANBERRY 1.45

For more spirits and liqueur options please ask a team member.
All measures 25ml unless specified.

SOFT

BOTTLES/CANS



pepsi.

PEPSI 330ml 2.90

DIET PEPSI 330ml 2.90

7UP 330ml 2.90



ORANGE AND PASSIONFRUIT 3.00

APPLE AND RASPBERRY 3.00

BOTTLES/CANS



GINGER BEER 2.60

GINGER ALE 2.60

TONIC 2.60

RED BULL

RED BULL 3.60

RED BULL SUGAR FREE 3.60

RED BULL TROPICAL 3.60

Adults need around 2,000 calories per day. Menu dishes and prices may change without prior notice. (v) - Vegetarian, (ve) - Vegan, (RGF) - Request Gluten Free, (RVG) - Request Vegan Alternative. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptors do not include all ingredients. Please advise our staff if you have a food allergy, intolerance or coeliac disease before ordering. Allergen information available on request. Quoted meat weights are pre-cooked weights

CODE: CRMBNOV23