



The Grove Arms

Winter Selection

Starters

Seasonal Homemade Soup, Crusty Bread & Herb Butter (v)	£4.95
The Grove Pate of the Day, Toasted Ciabatta, Winter Chutney, Dressed Leaves	£5.95
Devon Crab & Shrimp Chowder, Coriander Scented Rice	£6.25
Rosemary Infused Goats Cheese & Heritage Tomato Tartlet, Balsamic Glaze (v)	£6.25
Classic Prawn & Crayfish Cocktail, Paprika & Citrus Dressing, Toasted Bloomer	£6.50
Crispy Duck Salad, Sweet Chilli & Hoi-sin, Pickled Cucumber	£6.95
Garlic & Thyme Roasted Flat Cap Mushroom, Stilton Cream, Toasted Ciabatta (v)	£6.50

Sharing Boards

Rosemary & Garlic Infused Baked Camembert, Onion Marmalade, Roasted Red Pimentos, Chalk Valley Watercress & Herb Croutons, marinated olives £14.95

Golden Crumbed Wholetail Scampi, Slow Gin Cured Smoked Salmon, Classic Shrimp Cocktail, Dressed Seasonal Leaves, Homemade Tartar Sauce, Fresh Citrus Fruits & Baked Baguette £15.95

Cured Meats & Local Dorset Cheese £14.95

Spanish Chorizo, Prosciutto and Italian Salami, Dorset White and Old Harry Cheddar, Sun Dried Capsicum & Basil Chutney, Garlic Ciabatta

Handmade Burgers

All the Grove burgers are served in a Toasted Ciabatta Bun, French fries, Coleslaw & salad leaves

The whole Hog £10.95

Slow cooked pork belly, Pancetta & Onion stuffing & Burnt apple sauce

The big beef £10.95

8oz beef Pattie, Crispy bacon & Old Harry Cheddar, tomato and onion relish,

Oh My Cod £10.95

Golden crumbed Cod & Salmon, homemade tartar sauce, crisp leaves & Lemon & Lime oil

The Allotment £9.95

Seasoned Chickpea, Lentil & Spinach Burger, Glazed Goats Cheese & Red Onion Marmalade (v)

Steaks

All Grove steaks are served with, Confit Tomato, Roasted Mushrooms, Triple Cooked Chips, Garden Peas & Onion Rings

10oz Horseshoe Gammon, Fried Hen Eggs £12.50

8oz Sirloin £14.95

8oz Rump £13.95

10oz Barnsley Lamb Chop £14.95

Ludwell Pies

All served with Hand Cut Triple Cooked Chips & Seasonal Vegetables

Slow Cooked Steak & Guinness with Flat Cap Mushrooms Sea Salt & Herb Short Crust Pastry £11.25

Smoked Haddock, Prawn & Spinach, Dorset Cheddar Glazed Mashed Potatoes £10.95

Sweet Potato & Ratatouille (Aubergine, Courgette, Peppers, Onion & Garlic) Cracked Pepper & Herb Short Crust Pastry (v) £9.95

Winter Bowls

All winter Bowls are served With Buttery Mashed Potatoes & Honey Glazed Seasonal Vegetables

Pan Fried Lambs Liver & Crispy Bacon, Caramelised Onion Gravy £10.95

A Trio of Local Pork & Sage Sausages, Smoked Bacon Gravy £10.95

Slow Cooked Duck Leg, split pea, Lentil du Puy & Black Olive Casserole £12.95

Merlot Braised Dorset Lamb Shank, Maple Roasted Parsnip Gravy £12.95

Sweet Potato, Courgette & Spinach Loaf, Tomato & Fresh Oregano Broth (v) £9.95

Pub Classics

Beer Battered Haddock & Hand cut Triple Cooked Chips, Seasoned Garden Peas, Homemade Tartar Sauce & Fresh Lemon

Slow Cooked Authentic Chilli Beef Blade, Aromatic Rice, Fresh Coriander & Sour Cream

Wiltshire Honey Glazed Ham & Fried Double Hens Egg, Hand Cut Triple Cooked Chips

Golden Crumbed Whole-Tail Scampi, French Fries, House Salad, Homemade Tartar Sauce & Fresh Lemon

Aubergine & Spinach Bake, Buttered Greens & Seasonal Vegetables, Slow cooked Tomato Sauce (v)

Cauliflower, Broccoli, Chick pea & Okra Rogan Josh, Cardamon Infused Rice, Garlic Butter Naan

Baked Potatoes & Baguettes £7.25

Prawn and Marie Rose

Chilli Beef and Sour Cream

Cheese and coleslaw

Tuna Mayo and sweetcorn