

GRO CER KITCHEN

FOOD & WINE TO ORDER 2024

PLEASE ORDER 48 HOURS IN ADVANCE BY EMAILING HELLO@THEGROCERSHOPS.CO.UK

BREAKFAST

		Per item
Croissant		2.50
Pain au chocolat		2.95
Pain au raisin		3.25
Almond croissant		3.75 N

CROSTINI - MINIMUM ORDER 6 PER CROSTINI

		Per item
Vine tomato & olive		2.50 VE
Smashed pea, mint & ricotta		2.50 V
Whipped feta & roasted aubergine		2.50 V
Buffalo mozzarella, cashew nut pesto & mint		2.50 N/V
Prosciutto San Daniele with chargrilled courgette		2.50
Poached free range chicken, cucumber, red onion & peanut dressing		2.50 N
Secret smokehouse smoked salmon & marscapone		3.00

Light Bites

		Per item
Feta, spinach, pepper & onion vegetarian roll		4.95 V
Grocer's homemade pork sausage roll		4.95
Brie & cranberry tartlet (minimum order 6 please order 48hrs in advance)		3.95 V
Cheddar, tomato & thyme tartlet (minimum order 6 please order 48hrs in advance)		3.95 V

Mains

		Per item
Poached cornfed chicken with pine nuts, sumac, za'atar, cinnamon & lime (serve hot or cold)		6.50 GF
Poached cornfed chicken with olives, tomato, garlic & basil (serve hot or cold)		6.50 GF
The Grocer lasagne (tray for 8 requires cooking)		8.50
Melanzane parmigiana (tray for 8 requires cooking)		7.50 V/GF
Salmon & cherry tomatoes poached with basil & lemon (served at room temperature)		8.50 GF
Roast beef fillet with horseradish creme fraiche (served at room temperature.) Minimum order 6 portions		13.00 GF
Mature cheddar and rainbow chard whole quiche		22.00 V

SHARING PLATERS - TO SERVE 4/6

		Per platter
Secret smokehouse smoked salmon platter with chargrilled asparagus, lemon wedges, horseradish creme fraiche, artisan sourdough baguette.		47.00
Poached chicken with cucumber, spring onions, Grocer sweet chilli peanut dressing & artisan sourdough baguette		42.00 N
Roasted squash, buffalo mozzarella, roasted asparagus, roasted aubergine, grilled courgette, cherry sun-dried tomatoes, roasted garlic peppers, hummus, olives, artisan sourdough baguette		42.00 V
Butternut squash, sweet potato, carrot, feta, olives, pomegranate seeds, pumpkin seeds, pistachio, fig, balsamic dressing.		42.00 V
Prosciutto di Parma, salami, English ham, gordal olives, sun-dried tomatoes, gherkins, artisan sourdough baguette		42.00
A selection of cheese, seasonal grapes, fig & honey crackers, artisan sourdough baguette		42.00

V - VEGETARIAN VE - VEGAN G - GLUTEN GF - GLUTEN FREE N - CONTAINS NUTS

GROCER KITCHEN

SALADS - MINIMUM ORDER 4 PORTIONS PER DISH

	Per portion
Basmati rice & chickpeas with currants, cashew nuts, coriander & parsley	4.20 N/GF/VE
Chargrilled broccoli with chilli, ginger, garlic, sesame seeds & soy sauce	4.20 GF/VE
Mangetout, green beans & asparagus with hazelnut, orange, chive & walnut oil dressing	4.20 N/GF/VE
Roasted aubergine with garlic yoghurt, za'atar & pomegranate seeds	4.20 GF/V
Roasted courgettes with sumac, lemon, pine nuts & mint	4.20 GF/VE
Garlic roasted peppers with buffalo mozzarella & fresh coriander	4.20 GF
Buffalo mozzarella with vine tomato & mint	4.20 GF/V

PUDS - MINIMUM ORDER 4 PORTIONS PER DISH

	Per item
Tiramisu	4.20
Lemon, raspberry & vanilla pannacotta	4.20 GF
Chocolate orange parfait	4.20 GF
strawberry, yoghurt & lemon fool	4.20 GF
Dairy free chocolate mousse	4.20 VE

SMALL CAKES

	Per item
Pastel de nata	2.60
Fruit & seed flapjack (contains sesame)	3.15
Salted caramel brownie	4.20

WHOLE CAKES

Serves 8

Pistachio & olive oil	42.00 N/GF
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Serves 10

Banana loaf	28.00
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Serves 12

Carrot	42.00 N
Chocolate Guinness	42.00
Coffee & walnut	42.00 N
Chocolate & salted caramel	42.00
Passionfruit meringue	42.00
Red velvet	42.00
Chocolate fudge cake	42.00 VE