

GROCER 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 & mixed leaves	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	6.50	GF
Poached cornfed chicken with olives, tomato, garlic & basil	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

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SALADS - MINIMUM ORDER 4 PORTIONS PER DISH

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/S
Roasted butternut squash & red onion, tahini, za'atar	4.20	GF/VE/N
Butter bean with preserved lemon, chilli, herb oil	4.20	GF/VE
Buffalo mozzarella with vine tomato & mint	4.20	GF/V

PUDS - MINIMUM ORDER 4 PORTIONS PER DISH

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

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
Victoria sponge	42.00	
Courgette & lime	42.00	

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