

# GROCER KITCHEN

## FOOD & WINE TO ORDER SPRING 2021

PLEASE ORDER 24 HOURS IN ADVANCE BY CALLING 01494 724581

OR EMAILING [hello@thegrocershops.co.uk](mailto:hello@thegrocershops.co.uk)

<b>BREAKFAST</b>	<b>Per item</b>	
Cinnamon bun	2.50	
Croissant	2.00	
Pain au raisin	2.50	
Pain au chocolat	2.50	
<b>Almond</b> croissant	2.75	N
Chocolate <b>almond</b> croissant	2.95	N
Vegan danish	2.95	
<b>CROSTINI</b>	<b>Per item</b>	
<b>Minimum order 6 per crostini</b>		
Vine tomato & olive	2.50	VE
Smashed pea, mint & ricotta	2.50	V
Whipped feta & roasted aubergine	2.50	V
Buffalo mozzarella, <b>cashew nut</b> pesto & mint	2.50	N/V
Prosciutto San Daniele with chargrilled courgette	2.50	
Poached free range chicken, cucumber, red onion & <b>peanut</b> dressing	2.50	N
Secret smokehouse smoked salmon & marscapone	3.00	
<b>LIGHT BITES</b>	<b>Per item</b>	
Rex Bakery pork sausage roll	3.50	
Rex bakery spinach & feta roll	3.95	V
Brie & cranberry tartlet ( <i>please order 48 hrs in advance</i> )	3.95	V
Cheddar, tomato & thyme tartlet ( <i>please order 48hrs in advance</i> )	3.95	V
<b>MAINS</b>	<b>Per portion</b>	
<b>Minimum order 2 portions per dish</b>		
Salmon & sweet potato fishcake	4.00	GF
Poached cornfed chicken with <b>pine nuts</b> , sumac, za'atar, cinnamon & lime ( <i>serve hot or cold</i> )	5.00	GF
Poached cornfed chicken with olives, tomato, garlic & basil ( <i>serve hot or cold</i> )	5.00	GF
The Grocer's lasagne ( <i>requires cooking</i> )	6.00	
Melanzane parmigiana ( <i>requires cooking</i> )	6.00	V/GF
Spinach & ricotta cannelloni ( <i>requires cooking</i> )	6.00	V
The Grocer's fish pie ( <i>requires cooking</i> )	6.00	GF
Salmon & cherry tomatoes poached with basil & lemon ( <i>serve at room temperature</i> )	7.00	GF
Roast fillet of beef with horseradish creme fraiche ( <i>serve at room temperature</i> )	9.00	GF
<b>SHARING PLATTERS</b>	<b>Per platter</b>	
<b>To serve 4</b>		
Roasted roots salad - butternut squash, sweet potato & carrot with feta, gordal olives, pomegranate seeds, pumpkin seeds, <b>pistachio</b> and fig balsamic dressing	25.00	V/N
Halloumi salad - roasted broccoli, cauliflower & puy lentils with chilli, garlic, lemon, <b>walnuts</b> , honey glazed halloumi (requires pan frying)	30.00	V/N
Charcuterie & cheese selection with grilled mediterranean vegetables & artisan sourdough baguette	35.00	
English & Mediterranean cheese selection with grilled Mediterranean vegetables & artisan sourdough baguette	35.00	V
Secret Smokehouse smoked salmon platter with chargrilled asparagus, lemon wedges, horseradish creme fraiche, rye & pumpkin seed bread	40.00	
Poached chicken, with cucumber, spring onion, Grocer sweet chilli peanut dressing & artisan sourdough baguette	40.00	N

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

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## SALADS

### Minimum order 4 portions per dish

	Per portion	
Basmati rice & chickpeas with currants, <b>cashew nuts</b> , coriander & parsley	3.50	N/GF/VE
Buffalo mozzarella with vine tomato & mint	3.50	GF
Cauliflower & tomatoes with dill, <b>grain mustard</b> & cider vinegar dressing	3.50	GF/VE
Chargrilled broccoli with chilli, ginger, garlic, <b>sesame seeds</b> & <b>soy sauce</b>	3.50	GF/VE
Roasted marinated seasonal vegetables	3.50	GF/VE
Mange tout, green beans & asparagus with <b>hazelnut</b> , orange, chive & <b>walnut oil</b> dressing	3.50	N/GF/VE
Roasted aubergine with garlic yogurt, za'atar & pomegranate seeds	3.50	GF/V
Roasted courgettes with sumac, lemon, <b>pine nuts</b> & mint	3.50	GF/VE
Roasted sweet potato with sweet & sour sauce & <b>pecans</b>	3.50	N/GF/VE
Roasted butternut squash with tomatoes, ginger & lime yoghurt	3.50	GF/V
Garlic roasted peppers with buffalo mozzarella & fresh coriander	4.00	GF

## PUDS

### Minimum order 2 portions per dish

	Per portion	
Tiramisu	4.00	
Lemon, raspberry & vanilla panna cotta	4.00	GF
Chocolate orange parfait	4.00	GF
Strawberry, yoghurt & lemon fool	4.00	GF
Dairy free chocolate mousse (VE)	4.00	VE

## SMALL CAKES

	Price item	
Pastel de nata	2.50	
Fruit & seed flapjack ( <b>contains sesame</b> )	2.50	
Raspberry <b>coconut</b> chocolate bars	3.00	N
Rocky road	3.00	
Salted chocolate brownie	3.50	

## WHOLE CAKES

### Serves 8

	Per cake	
Moroccan orange	30.00	
<b>Pistachio</b> & olive oil	30.00	N/GF
Pumpkin loaf	20.00	N/GF

### Serves 10

Banana loaf	30.00	N
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### Serves 12

Carrot	35.00	N
Chocolate Guinness	35.00	
Coffee & <b>walnut</b>	35.00	N
Ginger & lime	35.00	
Sticky toffee & <b>macadamia</b>	35.00	N
Chocolate & salted caramel	40.00	
Passionfruit meringue	40.00	
Triple Chocolate	40.00	
Chocolate fudge cake	40.00	VE

## WINES

### White

2019 Chateau Bergercrac Sauvignon ( <i>natural wine</i> )	14.00
2018 Isola Augusta Friulano ( <i>natural wine</i> )	14.95
2018 Batasioli Gavi di Gavi	17.95
Tessari Soave Classico ( <i>organic</i> )	19.00

### Rose

Vin de 3 chateaux - Gris - Question d'Equilibre	10.95
Vin de 3 Chateaux La Stele	14.50

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## Red

2017 De Stefani Terre Nobili (natural wine) VE	14.95
2016 Vignereuse L'ancestre	16.50
2018 Batasiolo Barbera d'Alba	18.95
2016 Il Civettaio Sangiovese (organic natural wine)	21.00
2018 Dolcetto d'Alba	22.00

## Sparkling

De Stefani Prosecco brut	14.50
Harrow & Hope brut English sparkling wine	29.95