

SUNDAY MENU

12pm – 8pm

Breads

Indulge in a selection of artisan breads, freshly baked and served with our favourite butters, dressings and dips.

Freshly baked ancient grain sourdough , wild garlic butter	*ve	5.5
Grilled flatbread , 'nduja and mascarpone sauce, fermented red chilli, bocconcini		6.25
Rosemary and garlic focaccia , drizzled with extra virgin olive oil, beersamic dressing, watercress pesto dip	ve	6.25

Small Plates

Small but perfectly formed, our light bites and starters celebrate the season's harvest with homegrown produce from British lands & shores.

Bang-bang cauliflower , Sriracha and sesame mayo, coriander shoots, fresh mint or upgrade to Crispy battered bang-bang tiger prawns 2.95	ve gf gf	5.95
Fresh spinach and ricotta ravioli , cacio e pepe sauce, rocket	v	6.95
Whipped wild mushroom parfait , pickled garden vegetables	ve *gf	7.5
Goats cheese and heritage tomato salad , black olives, avocado and garden herb dressing	*ve gf	7.5
French onion soup , cheese crouton, crispy onion	*gf	7.95
'Nduja Scotch Egg , Clarence Court rich yolk egg, watercress pesto	gf	8.5
Buttered asparagus spears , fresh Burrata, garden herb salsa	v	9.95
Pan seared king scallops , spring pea and mint purée, Jersey Royals, charred pancetta, wild garlic butter	gf	12.95

Roasts

Served with a duck fat Yorkshire pudding, tender spring green vegetables, roasted roots, duck fat roast potatoes and lashings of house gravy. Complimentary extra roast potatoes and Yorkshire puddings available on request.

Honey roast belly of English pork , cider apple sauce, crackling	*gf	17.95
Ballotine of Devon white chicken , Cotswold stuffing	*gf	18.5
Wild mushroom and lentil wellington served with confit new potatoes, spring greens, red cabbage, Yorkshire pudding	*ve	18.5
Rosemary roasted leg of West Country lamb , crisp lamb shoulder hash, homemade mint jelly	*gf	19.5
Dry aged rump cap of British beef , homemade horseradish cream	*gf	22.5
Dry aged sirloin of British beef , homemade horseradish cream	*gf	24.5

From the Land

Aubrey Allen share our commitment to celebrating the best of the British Isles, hand selecting the top 1% of cuts the country has to offer.

Pork & 'nduja mafalde pasta , 12-hour braised Suffolk pork shoulder and 'nduja ragu, mafalde, freshly grated Parmesan, smoked anchovy crumb		16.95
Braised Norfolk chicken and bacon pot pie , leek and tarragon cream sauce, all butter puff pastry lid, buttered mash, beef fat roasted carrot, chicken and Madeira jus		17.5
Buttermilk Norfolk chicken burger , coronation slaw, house sauce, crispy onions, beef dripping skin on fries, mango chutney add a crispy onion bhaji 1.5		17.95

From the Garden

William Reynolds began trading from a market stall in Hackney in 1945. Today, Reynolds are a hallmark of quality, delivering fresh fruit and vegetables to Britain's finest establishments.

Spring vegetable and wild garlic risotto , charred asparagus, freshly grated Parmesan add grilled pancetta 2.95	gf *ve	15.5
Brick Lane roasted aubergine , Goan vegetable curry, gunpowder potatoes add a crispy onion bhaji 1.5	ve *gf	16.5
Plant based mushroom burger , smoked vegan cheese, spiced tomato chutney, skin on fries	ve	17.5

From the Sea

Our day boat fish comes from the world famous Brixham Fish Market. Sustainably sourced from British South Coast waters and delivered daily to our kitchens.

Scottish smoked salmon and prawn fishcake , poached Clarence Court rich yolk egg, lobster mornay, spiced seaweed crumb	*gf	16.95
Grosvenor Collection crisp battered haddock and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon	gf	18.5
Pan roasted salmon fillet , pommes anna, grilled asparagus, chive beurre blanc	gf	22.95

Greens & Salads

Star anise and beef fat roasted carrots, watercress pesto	gf	3.5
Rocket & Parmesan salad, beersamic dressing		4.25
Heritage tomato salad, tarragon vinaigrette, garden herbs	ve gf	4.5
Tender spring green vegetables	*ve gf	4.5
Buttered asparagus spears, chervil bearnaise	v gf	7.5
Cauliflower cheese to share, triple cheese mornay sauce	v	7.5

Potatoes

Beef dripping skin-on-fries, rosemary and thyme sea salt	*ve gf	3.95
Jenga chips; triple cooked beef dripping chips, rosemary and thyme sea salt	gf	4.75
Jersey Royals, wild garlic butter	v gf	5.5
Crispy pommes anna, miso emulsion, spiced seaweed crumb	v	5.95

Additional dietary and allergen information is available from a member of the team.
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.