

A LA CARTE | SATURDAY

Light bites & Breads

Indulge in a selection of artisan breads, snacks and nibbles

Pitted Nocellara olives , served on crushed ice	ve gf	3.95
Salt & vinegar scratchings		4.5
Freshly baked ancient grain sourdough , miso and citrus butter	*ve	5.5
Truffle arancini , aioli, parmesan	v	6.95

Small Plates

Small but perfectly formed, our light bites and starters celebrate the season's harvest

Bang-bang cauliflower , Sriracha and sesame mayo, coriander shoots or upgrade to crispy battered king prawns £2.95	v	5.95
Duck liver parfait , confit onion and sherry marmalade, truffle cream, toasted brioche	*gf	7.95
Cauliflower veloute , Jerusalem artichoke crisps, parmesan & chive	*gf	8.25
'Nduja Scotch Egg , Brown HP sauce	*gf	8.5
Burrata , beetroot carpaccio, coriander hibiscus oil, pangrattato	*ve *gf	9.75
Bloody Mary prawn cocktail , poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb		9.95
Seared scallops , roasted pumpkin, confit potato, miso and dashi cream, furikake	gf	12.5

Brunch Specials

Available 11am – 3pm | Enjoy any brunch special or main course with 90 minutes of free-flowing brunch cocktails for £35 including prosecco, bellini, mimosa, Bloody Mary or Aperol spritz

Smashed avocado and toasted sourdough , heritage tomatoes, fermented red chilli and toasted seeds, add poached Clarence Court rich yolk eggs £3	ve *gf	11.5
Smoked Scottish salmon , scrambled Clarence Court rich yolk eggs, sourdough toast, fresh chive	*gf	13.5
Full English breakfast , free range sausage, smoked English belly bacon, Clonakilty black pudding, potato and onion hash brown, Clarence Court rich yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, toasted sourdough		15.5
English Garden breakfast , plant-based sausage, Clarence Court rich yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato and onion hash, toasted sourdough.	v	15.5
Plant based breakfast , plant-based sausage, roasted portobello mushroom, grilled tomato, potato and onion hash brown, baked beans, wilted spinach, smashed avocado, toasted sourdough	ve	15.5
Crispy buttermilk chicken waffle , crushed avocado, smoked English belly bacon, 'nduja ketchup, maple syrup		16.5

From the Robata Grill

Using exceptional cuts of 28 day dry-aged meat from Aubrey Allen, this traditional Japanese cooking style translates to 'fireside grill'. Cooked over an open fire of hot coals expect a crisp, smoky exterior to give way to succulent, juicy flavours.

Grosvenor Collection 28 day dry-aged steak burger, house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup add **smoked Applewood cheese** 1.25, add **smoked English bacon** 1.25 *gf 16.95
double up our dry-aged steak burger for 4.95

Grosvenor Collection steak frites, 28-day dry aged rump cap steak, house green pepper sauce, beef dripping skin on fries *gf 23.95

Mixed grill of Cornish lamb: za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread *gf 24.95

Venison Haunch Rossini, Duck liver Croute, Truffle Butter and Madeira Jus, buttered mash and greens *gf 28.95

10 oz dry aged ribeye, miso glazed onion, roasted celeriac, confit garlic, beef dripping skin on fries, add **chimichurri sauce** £2 *gf 31.5

SAUCES Red wine and madeira jus gf 2 | Green pepper sauce gf 2 | Bearnaise sauce v gf 2

From the Garden & Land

Elevated classics with contemporary flair sit alongside dishes that celebrate the depth and flavours of global cuisine.

All whilst showcasing the finest produce and ingredients from across the British Isles.

Red lentil dhal tadka, garam masala roasted cauliflower, cumin carrots, coconut & coriander ve *gf 14.5
 Add Grilled chicken breast £10 Add Tandoori spiced trout fillet £10 Add Pan roasted tofu £5

Wild mushroom risotto, porcini crumb, baby watercress, freshly grated parmesan *ve gf 15.5

Pork belly, charred tender stem broccoli, celeriac puree, prunes in Armangac *gf 16.95

Plant based Simplicity burger, vegan cheese, beetroot relish, miso mayonnaise, skin on fries ve 17.5

Buttermilk Norfolk chicken burger, smoked Applewood cheese, streaky bacon crumb, house ranch dressing, confit onion, beef dripping skin on fries 17.5

8-hour slow braised shoulder of beef bourguignon, beef fat carrot, horseradish mash, smoked streaky bacon gf 20.5

From the Sea

The finest sustainably caught Atlantic & British fish showcase the culinary traditions of the British Isles.

From the pristine waters of the Atlantic to the coastal shores of the UK, these fish offer a true taste of the sea.

Devon fishcake, poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb *gf 16.95

Signature battered cod and chips, triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon 18.75

Scottish Smoked Haddock, three cheese and potato gratin 18.75

Ask our team about the daily specials

Greens, Salads & Potatoes

Trio of seasonal greens	ve *gf	4.5	Beef dripping skin on fries, rosemary and thyme sea salt, add parmesan and truffle £2	*ve *gf	4.5
Roasted squash, salt baked beetroot, rosemary pesto, radicchio	ve gf	4.65	Triple cooked beef dripping chips, rosemary and thyme sea salt, add parmesan and truffle £2	*ve *gf	4.95
Rocket, fig, hummus, goat's cheese, balsamic dressing	v gf	4.95	Gratin dauphinoise, add bayonne ham £2	v gf	7.5
			Cauliflower cheese to share, rich mornay sauce	v	7.5

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.