

FIXED PRICE MENU

2 Courses 21.95 | 3 Courses 24.95

Monday to Friday 12pm – 5.30pm

To Start

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| French onion soup , cheese crouton, crispy onion | *gf |
| Grilled heritage tomato bruschetta , ancient grain sourdough, capers, sumac, red onions | ve *gf |
| Smoked mackerel pâté , grilled sourdough, pickled fennel | *gf |
| Bang-bang prawns , Sriracha and sesame mayo, coriander shoots, fresh mint - £2.95 supplement | gf |

The Main Event

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| Harissa roasted butternut squash , mixed ancient grains, pomegranate, garlic and thyme oil | ve |
| Pork fillet Holstein , fried Clarence Court rich yolk egg, anchovies, capers, lemon, beef dripping skin on fries | gf |
| Mussels, chilli and garlic linguini , white wine, cream, fresh parsley | |
| Grosvenor Collection steak frites , 28 day dry aged rump cap steak, covered in our house green pepper sauce, beef dripping skin on fries - £5 supplement | gf |

To Finish

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| Millionaire profiteroles , Baileys chocolate sauce, Chantilly cream, miso caramel sauce | v |
| Caramelised brioche bread and butter pudding , sour cherry compote, mascarpone | v |
| Miniature ice cream sundae ; 2 scoops of gelato or sorbet, brandy snap tuille ,honeycomb crumb | *ve *gf |

v = vegetarian ve = vegan gf = gluten free
*ve = can be adapted to vegan on request *gf = can be adapted to gluten free on request

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