

# A LA CARTE MENU | DINNER

## *Snacks & Nibbles*

*Indulge in a selection of artisan breads, snacks and nibbles*

<b>Pitted Nocellara olives</b> , served on crushed ice	ve gf	3.95
<b>Chorizo spiced pork scratchings</b>	gf	4.5
<b>Freshly baked ancient grain sourdough</b> , miso and citrus butter	*ve	5.5
<b>Sweetcorn bites</b> , spiced seaweed crumb	*ve *gf	5.5
<b>Chorizo arancini</b> , aioli, freshly grated Parmesan		6.95

## *Small Plates*

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

<b>Gochujang fried oyster mushrooms</b> , sesame, edamame, Kimchi <i>or upgrade to crispy battered king prawns 2.95</i>	ve gf	5.95
<b>Game terrine</b> , piccalilli, tarragon & grain mustard Chantilly		7.95
<b>French onion soup</b> , gruyère crouton		8.25
<b>'Nduja Scotch Egg</b> , Clarence court rich yolk egg, pesto, 'nduja ketchup	gf	8.5
<b>Burrata</b> , beetroot carpaccio, coriander hibiscus oil, pangrattato	*ve *gf	9.75
<b>Bloody Mary prawn salad</b> , poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado, orange segments, spiced seaweed crumb		9.95
<b>Seared scallops</b> , roasted crown prince pumpkin, miso & dashi cream, furikake	gf	12.5

## *From the Garden, Land & Sea*

*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.*

<b>Roasted pumpkin risotto</b> , freshly grated Parmesan, crispy sage <i>add grilled pancetta 2.95</i>	*ve gf	15.5
<b>Brick lane prawn aloo masala</b> , basmati rice, kachumba salad	*ve gf	16.5
<b>Devon crabcake</b> , poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb	*gf	16.95
<b>Pork belly</b> , balsamic braised red cabbage, celeriac purée, honey glazed plum		16.95
<b>Mushroom and beetroot Simplicity burger</b> , vegan Kraft cheese, beetroot relish, miso mayonnaise, skin on fries	ve	17.5
<b>Pork &amp; 'nduja ragu</b> , 12-hour braised Suffolk pork shoulder ragu, freshly grated Parmesan, smoked anchovy crumb		17.5
<b>Buttermilk Norfolk chicken burger</b> , smoked Applewood cheese, house ranch dressing, confit onion, beef dripping skin on fries		17.95
<b>Signature battered haddock and chips</b> , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon		18.75
<b>Seared fillet of seabass</b> , bouillabaisse, mussels, fennel and saffron	gf	19.95

## 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.

<b>Grosvenor Collection 28 day dry-aged steak burger</b> , house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup <b>add smoked Applewood cheese 1.25, add smoked English bacon 1.25</b> <b>double up our dry-aged steak burger for 4.95</b>	*gf	16.95
<b>Grosvenor Collection steak frites</b> , 28-day dry aged rump cap steak, house green pepper sauce, beef dripping skin on fries	*gf	23.95
<b>Mixed grill of Cornish lamb</b> : za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread	*gf	24.95
<b>10oz dry aged ribeye</b> , miso glazed onion, roasted celeriac, confit garlic, beef dripping skin on fries <b>add chimichurri sauce 2</b>	*gf	31.5

## Sauces

Chicken and Madeira jus	gf	1.5	Green pepper sauce	gf	2	Chimichurri sauce	gf	2
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## Greens & Salads

Roasted squash, Isle of Wight tomato, basil pesto	ve gf	4.5
Rocket, fig, hummus, goat's cheese, balsamic dressing	v gf	4.95
Sautéed hispi cabbage, broccoli, kale, sesame, garlic	ve gf	5.95

## Potatoes

Beef dripping skin-on-fries, rosemary and thyme sea salt	*ve *gf	4.5
Triple cooked beef dripping chips, rosemary and thyme sea salt	*ve *gf	4.95
Gratin dauphinoise <i>add bayonne ham 2</i>	v gf	7.5

## Desserts

<b>Apple &amp; plum crumble</b> , caramelised oat crumb, Clarence Court rich yolk egg custard	*ve	6.95
<b>Banoffee sundae</b> , Chantilly cream, miso butterscotch, caramelised banana, honeycomb	v	7.95
<b>Dark chocolate cup</b> , chocolate mousse, vanilla gelato, caramel pear	v gf	8.5
<b>Signature sticky toffee pudding</b> , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
<b>Cashel Blue or Cornish Brie</b> , spiced plum, freshly baked scone, clotted cream	*gf	8.95
<b>Craquelin choux bun</b> , crème pâtissière, blackberry & liquorice sorbet		9.5
<b>San Sebastian cheesecake</b> , apple and fig compote		9.5

## Gelato

In the heart of the South Downs, MOOKA independently craft a bespoke selection of flavours for our menus using traditional methods and original recipes

<b>One scoop of gelato or sorbet</b>	3	<b>Three scoops of gelato or sorbet</b>	7
<b>Gelato</b>   French Vanilla, Chocolate Truffle, Iced Latte, Clotted Cream & Cherry Ripple, Banana and Chocolate Shavings, Matcha, Strawberry Meringue			v *gf
<b>Sorbet</b>   Lemon, Hedgerow, Blackberry and Liquorice			ve gf