

# A LA CARTE MENU | LUNCH

## *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 Symplicity 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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## Sandwiches

Expect fresh autumnal seasonal meats and vegetables nestled between slices of artisan bread. All served with skin on fries, rosemary and thyme sea salt.

<b>Avocado and hummus bruschetta</b> , superstraccia, dukkha, sumac onion, <b>add smoked English bacon 1.25 add a poached Clarence Court rich yolk egg 1.5</b>	ve	9.25
<b>Crispy battered fish finger sandwich</b> , battered haddock, tartare sauce, crispy onions, shredded Romaine lettuce, 'nduja ketchup, toasted brioche		14.5
<b>Signature club sandwich</b> , toasted brioche, buttermilk chicken, smoked streaky bacon, 'nduja ketchup, crushed avocado	*gf	15.25

## 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 <b>add bayonne ham 2</b>	v gf	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.