

# DINE IN WITH US

*Two Grosvenor Collection classics and a carafe of wine*  
*39.95*

## Grosvenor Collection Classics

- 28 day dry-aged chuck steak burger**, house sauce, crispy onions, beef dripping skin on fries, ‘nduja ketchup *add smoked Applewood cheese 1.00, add bone marrow melt 2.5*

**Slow braised ox cheek and brisket pot pie**, aged British beef, all butter puff pastry lid, buttered mash, chicken and Madeira jus

**Crisp battered haddock and chips**, triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon

**Roasted woodland mushroom risotto**, Porcini crumb, rosemary pesto, freshly grated Parmesan, *add grilled chorizo 2.95*
- \*gf

gf

gf \*ve

## From the Bar

*Enjoy with a carafe of our sommelier selected wines below, or upgrade to a bottle for an extra 9.95*

- Finca Valero Tempranillo Garnacha** | a smooth easy drink red with black fruit flavours and a hint of spice
- Finca Valero Macabeo** | a fruity white with refreshing notes of peach and apple notes and a fresh acidity on the finish

## Something Special

*Delve into our cellars and upgrade to your choice of wine to one of our hand selected favourites*

	Carafe	Bottle
Catena, Vista Flores, Malbec	£12 supplement	£24 supplement
Spy Valley, Sauvignon Blanc	£12 supplement	£24 supplement

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 a member of the team.  
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.