

SUNDAY MENU

12pm – 6pm

Introducing Summer Sundays from The Grill

Sundays in summer are all about the grill. Let us bring that softly charred BBQ flavour to you with our new hand-selected cuts from Aubrey Allen, roasted vegetables and fresh fish, served with summer salads bursting with flavour.

Snacks & Nibbles

Indulge in a selection of artisan breads, snacks and nibbles

Pitted Nocellara olives , served on crushed ice	ve gf	3.95
Chorizo spiced pork scratchings	gf	4.5
Freshly baked ancient grain sourdough , sundried tomato butter	*ve	5.5
Sweetcorn bites , spiced seaweed crumb	*ve	5.5
Serrano ham croquettes , lemon aioli, freshly grated Parmesan		6.95

Small Plates

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

Gochujang fried Oyster mushrooms , kimchi, edamame beans, toasted sesame seeds, coriander shoots <i>or upgrade to crispy battered king prawns 2.95</i>	ve *gf	5.95
Chicken, ham hock and black pudding terrine , runner bean chutney, celeriac remoulade, toasted sourdough		7.25
Tom Yum soup , lightly spiced Thai broth, rice noodles, crispy chilli oil <i>add poached king prawns 2.95</i>	*gf	8.25
Burrata , charred peaches, heritage tomatoes, smoked tomato oil	*ve gf	8.95
Bloody Mary prawn salad , poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado, orange segments, spiced seaweed crumb		9.95

Roasts

Can we tempt you to small plate or a dessert to go with your sublime Sunday roast?

Enjoy any 2 courses for £27.5 or 3 courses for £32.5

Half spatchcock Norfolk chicken , lemon, garlic and herb butter	*gf	18.5
Rosemary roasted leg of West Country lamb , crisp lamb shoulder hash, homemade mint jelly	*gf	19.5
Dry aged sirloin of British beef , homemade horseradish cream	*gf	24.5

Served with a duck fat Yorkshire pudding, tender summer vegetables, roasted roots, duck fat roast potatoes and lashings of house gravy. Complimentary extra roast potatoes and Yorkshire puddings available on request.

Summer Sundays

Order your choice of grill dish with your favourite salad, or share family style with any 3 salads for £12 or any 5 salads for £18

From The Robata Grill

Grilled aubergine , gochujang and sesame glaze, crispy rice noodles	*gf ve	10.5
Half spatchcock Norfolk chicken , lemon, garlic and herb butter	gf	14.95
Chermoula marinated whole seabass , fresh lemon	gf	19.5
Jimmy Butlers free range pork cutlet , cajun rub, bourbon glazed peaches		19.5
Mixed grill of Cornish lamb : za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread		24.95

Summer Salads

Ranch potato salad , spring onions, chive, cheddar cheese and paprika crumb	v	4.5
Edamame , quinoa & lentil salad, ginger and sesame	ve gf	4.5
Orzo & watercress pesto salad , feta and balsamic red onion	v	4.5
Bang Bang slaw	v gf	4.5
Heritage tomato salad , tarragon vinaigrette, rocket, sumac onions	ve gf	4.5

From the Garden, Land & Sea

Summer pea and mint risotto , chargrilled yellow courgette, freshly grated Parmesan <i>add grilled pancetta 2.95</i>	*ve gf	15.5
28 day dry-aged steak burger , house sauce, crispy onions, rosemary & thyme skin on fries, 'nduja ketchup <i>add smoked Applewood cheese 1.25, add smoked English bacon 1.25</i> <i>double up our dry-aged steak burger for 4.95</i>	*gf	16.5
Devon crabcake , poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb	*gf	16.5
Mushroom and beetroot Symplicity burger , vegan Kraft cheese, beetroot relish, miso mayonnaise, skin on fries <i>add vegan bacon 1.25</i>	ve	17.5
Grosvenor Collection battered haddock and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon		18.5
Buttermilk Norfolk chicken burger , house ranch dressing, crispy bacon, confit onions, beef dripping skin on fries		17.95

Greens & Salads

Heritage tomato salad, tarragon vinaigrette, garden herbs	ve gf	4.5
Tender summer green vegetables	*ve gf	4.95
Asparagus, rocket, balsamic glaze	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	*gf	4.95
Pink fir potatoes, yoghurt and cucumber dressing, zaatar	v gf	5.5

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.