

## Light bites & Breads

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

	<b>Pitted Nocellara olives</b> , served on crushed ice	ve gf	3.95
NEW	<b>Salt &amp; vinegar scratchings</b>		4.5
	<b>Freshly baked ancient grain sourdough</b> , miso and citrus butter	*ve	5.95
NEW	<b>Truffle arancini</b> , aioli, parmesan	v	7.25

## Small Plates

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

NEW	<b>Bang-bang cauliflower</b> , Sriracha and sesame mayo, coriander shoots <i>or upgrade to <b>crispy battered king prawns</b> £2.95</i>	v	6.25
	<b>Duck liver parfait</b> , confit onion and sherry marmalade, truffle cream, toasted brioche	*gf	8.25
	<b>French onion soup</b> , gruyère crouton		8.5
NEW	<b>'Nduja Scotch Egg</b> , Brown HP sauce	*gf	9.5
	<b>Burrata</b> , beetroot carpaccio, coriander hibiscus oil, pangrattato	*ve *gf	10.5
NEW	<b>Bloody Mary prawn cocktail</b> , poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb		9.95
NEW	<b>Seared scallops</b> , roasted pumpkin, confit potato, miso and dashi cream, furikake	gf	13.75

## From the Garden & Land

*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.*

NEW	<b>Wild mushroom risotto</b> , porcini crumb, baby watercress, freshly grated parmesan	*ve gf	16.25
	<b>Plant based Simplicity burger</b> , vegan cheese, beetroot relish, miso mayonnaise, skin on fries	ve	17.5
	<b>Pork belly</b> , mulled wine braised red cabbage, celeriac purée, honey glazed plum	*gf	18
	<b>Buttermilk Norfolk chicken burger</b> , smoked Applewood cheese, streaky bacon crumb, house ranch dressing, confit onion, beef dripping skin on fries		18.5
NEW	<b>8-hour slow braised shoulder of beef bourguignon</b> , beef fat carrot, horseradish mash, smoked streaky bacon	gf	21.5

## From the Sea

*The finest sustainably caught Atlantic & British fish showcase the culinary traditions of the British Isles.*

*From the pristine waters of the Atlantic to the coastal shores of the UK, these fish offer a true taste of the sea.*

NEW	<b>Devon fishcake</b> , poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb	*gf	17.25
	<b>Brick lane prawn aloo masala</b> , basmati rice, kachumba salad	*ve *gf	17.5
	<b>Signature battered cod and chips</b> , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon	*gf	19.5
NEW	<b>Scottish smoked haddock Arnold Bennett</b> , potato and parmesan gratin		21.5

*Ask our team about the daily specials*

## 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.

**Grosvenor Collection 28 day dry-aged steak burger**, house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup *add smoked Applewood cheese 1.25, add smoked English bacon 1.25* \*gf 17.5  
*double up our dry-aged steak burger for 4.95*

**Grosvenor Collection steak frites**, 28-day dry aged rump cap steak, house green pepper sauce, beef dripping skin on fries \*gf 24.95

**Mixed grill of Cornish lamb**, za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread \*gf 24.95

**NEW Venison Haunch Rossini**, Duck liver Croute, Truffle Butter and Madeira Jus, buttered mash and greens \*gf 28.95

**10 oz dry aged ribeye**, miso glazed onion, roasted celeriac, confit garlic, beef dripping skin on fries, *add chimichurri sauce £2* \*gf 32.95

**SAUCES** Red wine and madeira jus gf 2 | Green pepper sauce gf 2 | Bearnaise sauce v gf 2

## Sandwiches

Expect fresh seasonal meats and vegetables nestled between slices of artisan bread.

All served with skin on fries, rosemary and thyme sea salt.

**NEW Salt baked beetroot and hummus bruschetta**, superstraccia, dukkah, sumac onion, *add smoked English bacon £1.25, add a Clarence Court poached egg £1.50* ve 9.5

**NEW Devilled wild mushroom**, garlic and thyme toasted sourdough, *add a Clarence Court poached egg £1.50* ve 13.95

**Crispy battered fish finger sandwich**, battered cod, tartare sauce, crispy onions, shredded Romaine lettuce, 'nduja ketchup, toasted brioche 14.95

**Signature club sandwich**, toasted brioche, buttermilk chicken, smoked streaky bacon, 'nduja ketchup, crushed avocado \*gf 15.5

## Greens, Salads & Potatoes

Trio of seasonal greens	ve *gf	4.5	Beef dripping skin on fries, rosemary and thyme sea salt, <i>add parmesan and truffle £2</i>	*ve *gf	4.5
Roasted squash, salt baked beetroot, rosemary pesto, radicchio	ve gf	4.65	Triple cooked beef dripping chips, rosemary and thyme sea salt, <i>add parmesan and truffle £2</i>	*ve *gf	4.95
Rocket, fig, hummus, goat's cheese, balsamic dressing	v gf	4.95	Gratin dauphinoise, <i>add bayonne ham £2</i>	v gf	7.5
Mulled wine braised red cabbage	ve gf	4.95	Cauliflower cheese to share, rich mornay sauce	v	7.5