



SUNDAY MENU

LIGHT BITES & BREADS

Nocellara Olives (stone in) VE 4.5 | **Truffle-Seasoned Pork Scratchings** 4.5

Freshly Baked Ancient Grain Sourdough, miso butter V, *VE 6.5

NEW Corn Ribs, lime and coriander butter VE 6.5 | **Mushroom Croquettes**, aioli and parmesan V *VE 8

SMALL PLATES

Small yet perfectly formed, our light bites and starters are packed full of incredible flavours.

Bang-Bang Cauliflower, sriracha and sesame mayo, coriander shoots VE 7

NEW Healthier Choice Smoked Carrot Houmous, chimichurri, young carrots, toasted music bread VE 8

French Onion Soup, raclette rarebit croquette *VE 9

Duck Liver Parfait, green peppercorn Chantilly cream, confit onion purée, caraway and rye crostini 9.5

Grosvenor Signature Twice Baked Cheddar Cheese Soufflé, crispy leeks, truffled Mornay V 11.5

West Country Mussels, smoked bacon, Cornish cider and leek 11.5

FROM THE LAND, SEA & GARDEN

Our menus feature vibrant global cuisine and showcase the finest produce from the British Isles.

Wild Mushroom Risotto, porcini crumb and truffled fondua V *VE 16.25

Redefine Meat™ Plant-Based Burger, vegan cheese, beetroot relish, miso mayonnaise, skin on fries VE 19.5

Grosvenor Signature Battered Fish and Triple-Cooked Beef Dripping Chips, mushy peas, homemade tartare sauce, chip shop curry sauce, fresh lemon 21 *Fish may change dependent on seasonal availability and weekly market price

Buttermilk Chicken Breast Burger, smoked Applewood cheese, house ranch dressing, smoked English streaky bacon, confit onion, beef dripping skin on fries 21.5

Grosvenor Signature Fish Pie with salmon, white fish, smoked haddock and prawns, topped with duchess potato 22

FROM THE GRILL

All the meat on our Grill Menu is supplied by Aubrey Allen, one of the only butchers that hold The Royal Warrant.

Grosvenor Signature Steak Burger topped with house sauce, crispy onions, beef dripping skin on fries, 'Nduja ketchup 19.5

Add smoked Applewood cheese £2, add smoked English streaky bacon £2, double patty £5

Grosvenor Signature Steak Frites, 28 day dry aged rump steak, triple peppercorn sauce, beef dripping skin on fries 25.95

House Recipe Sauces

Triple peppercorn sauce 2.5 | Red wine and madeira jus 2.5 | HP Sauce Gravy 2.5 | Bearnaise sauce 3.5

GROSVENOR SUNDAY ROASTS

A Grosvenor Sunday features thoughtfully crafted homemade dishes made with only the finest quality ingredients.

ALL ROASTS ARE SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, FRESH SEASONAL VEGETABLES, ROASTED ROOTS, DUCK FAT ROAST POTATOES AND LASHINGS OF OUR SPECIAL RECIPE HOUSE GRAVY

Redefine Meat™ Wellington, mushroom duxelle, Yorkshire pudding, roast potatoes, seasonal vegetables, plant-based gravy V *VE 19.75

Honey Roast Belly of English Pork, cider apple sauce, crackling 22

NEW Roast Half Spatchcock Higher Welfare British Chicken, garlic and herb butter 23

Rosemary Roasted Leg of West Country Lamb, crisp pea and ricotta bon bon, homemade mint jelly 24.75

Dry Aged Sirloin of British Beef, homemade horseradish cream 29.95

Extra Yorkshire pudding and duck fat roast potatoes £1pp Grosvenor Signature Cauliflower Cheese, Mornay sauce V £7.50

DESSERTS

NEW Grosvenor Signature Apple and Blackberry Crumble, crunchy oat crumb, maple and cinnamon custard V *VE 8

NEW Dark Chocolate Mousse, passionfruit and cardomom gel, crispy meringue V 8.5

Profiterole Tower filled with chocolate cream, salted caramel pouring sauce V 9.5

Grosvenor Signature Sticky Toffee Pudding, spiced brandy snap, French vanilla gelato, miso butterscotch sauce V 9.5

NEW Cashel Blue Cheese and Treacle Tart V 9.5

Panettone Bread and Butter Pudding, clementine custard V 9.95

Winter Spiced Vanilla Bean Cheesecake, poached pear, rum and raisin ice cream V 9.95

One scoop of Gelato or Sorbet, classic wafer *VE 3.50

Three scoops of Gelato or Sorbet, classic wafer *VE 7

CHOOSE FROM: French vanilla, chocolate truffle, strawberry meringue, iced latte, salted caramel, clotted cream and cherry ripple, lemon sorbet, hedgerow sorbet Our supplier, MOOKA creates a unique selection of flavours for our menus, utilising traditional methods and original recipes.

SEASONAL SIDES

Caesar Salad, charred croutons, parmesan 5
ADD ANCHOVIES £2

NEW Savoy Cabbage and Crispy Kale,
Marmite butter V 5

Beetroot and Squash Salad, kale, goats curd
V, *VE 5.95

POTATOES

Beef dripping skin on fries, rosemary and thyme sea salt *VE 5
ADD PARMESAN AND TRUFFLE £2

Triple-cooked beef dripping chips,
rosemary and thyme sea salt *VE 5
ADD PARMESAN AND TRUFFLE £2

Lyonnaise potato, caramelised onions, garlic and rosemary V 5.5
ADD RACLETTE £2.50