

STARTERS

 $\it N\!EW$ Fresh Hampshire Watercress and Garden Pea Soup enhanced with homemade horseradish cream v

Heritage Tomatoes with whipped Rosary goats' cheese, mascarpone and a light raspberry vinaigrette *VE

Crispy English whitebait served with lemon aioli

Ham Hock Terrine paired with Olivier salad, caperberries and toasted sourdough

MAINS

5oz Battered Haddock and Triple Cooked Beef Dripping Chips served with braised marrowfat peas, homemade tartare sauce and a slice of fresh lemon

NEW Lemon And Basil Risotto with roasted sweet cherry tomatoes and crispy mozzarella *ve

Buttermilk Chicken Escalope with cos lettuce and Caesar dressing

Grosvenor Signature Steak Frites a 28-day dry aged rump cap steak, house triple peppercorn sauce and crispy beef dripping skin on fries (£5 supplement)

DESSERTS

Dark Chocolate Roulade served with white chocolate mousse and sour cherry compote v

Jam Sponge Pudding with rich yolk egg custard v

Eton Mess Sundae with vanilla Chantilly cream and fresh English strawberries v

Allergens: Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request. V = vegetarian. VE = vegan. *VE = can be adapted to vegan.

An optional 12.5% service charge will be added to your bill