

# SPRING AT THE CROWN

AT WILD THYME & HONEY

*Spring is one of our favourite seasons. It is a time of renewal and warmth, allowing us to introduce some really exciting new dishes along with the return of some beloved Signature Grosvenor classics.*

*Our new menu showcases tender asparagus and broccoli, earthy artichokes, peppery watercress and kale, tangy rhubarb, naturally sweet carrots, Isle of Wight tomatoes and fresh garden peas, all designed to capture the essence of the new season.*

*As we look forward to longer evenings and the warmth of summer sunshine ahead, we can't wait to welcome you, for relaxed al fresco lunches and evening dinners with friends and family. Let's celebrate this delightful time of year together!*



## OUR FOOD PHILOSOPHY

*We believe every meal should be a memorable experience that stays with you long after the last bite is savoured. This starts with an unwavering commitment to quality ingredients and our talented, highly skilled chefs. Our menus subtly elevate British classics while incorporating the depth and flavour of global cuisine, all sourced from best-in-class suppliers, who share our ethos in supporting high-quality, low-impact produce. This allows us to focus on the flavour, texture, and aroma of each and every dish.*

## TRY OUR FIXED PRICE MENU

£21.95 for 2 courses £24.95 for 3 courses

Please ask your server for a copy

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

Enjoy any two-courses for £27.50  
or three-courses for £32.50

**\*\*THESE DISHES ARE EXCLUDED FROM THIS OFFER**

We welcome well behaved dogs in all areas  
of our restaurant and pub and have a number  
of dog friendly bedrooms.

The Dining Room

The Bar

The Argentinian Courtyard

The Terrace by the Brook

Riverside Domes

PRIVATE DINING, WEDDINGS & EVENTS

The Eaves

The Hide

Secret Garden Room

Wild Thyme & Honey Suite

24 BOUTIQUE BEDROOMS

## DOWNLOAD THE APP

IN THE APP STORE OR GOOGLE PLAY FOR ANDROID

Become a Grosvenor Gold Rewards member and  
as you indulge in drinking and dining experiences,  
you'll earn 5p for every £1 you spend to use towards  
another visit along with other exclusive rewards



**GOLD** Rewards

## LIGHT BITES & BREADS

**Pitted Nocellara olives**, served on crushed ice VE 4.5 | **Salt & vinegar scratchings** 4.5

**Freshly baked ancient grain sourdough**, wild garlic butter \*VE 6.5

**NEW Corn ribs**, kombu and paprika seasoning VE 6.5 | **NEW Serrano ham croquettes**, aioli, parmesan 8

### SMALL PLATES

*Our light bites and starters may be small, but they are perfectly crafted to celebrate the bounty of the season's harvest.*

<b>Bang-bang cauliflower</b> , Sriracha and sesame mayo, coriander shoots	V	7
<b>NEW Ham hock terrine</b> , Russian salad, caperberries, toasted sourdough		8.25
<b>NEW English garden vegetable soup</b> , peas, asparagus, herb oil		9
<b>'Nduja Scotch egg</b> , whipped mascarpone and goat's cheese *		9.5
<b>NEW Hot honey kissed burrata</b> , charred carrots, dukkah	*VE	10.75
<b>NEW Sesame prawn and squid crumpet</b> , Nam Jim dipping sauce		11.5
<b>NEW Seared scallops</b> , kombu dashi cream, kohlrabi, wakame crisp **		13.75

DISHES MARKED WITH \* ARE NOT AVAILABLE ON SUNDAYS

### FROM THE LAND, SEA & GARDEN

*Elevated classics infused with modern flair are presented alongside dishes that honour the rich flavors and diversity of global cuisine. All of this is achieved while highlighting the finest produce and ingredients sourced from throughout the British Isles.*

<b>NEW Risotto primavera</b> , grilled artichoke, truffled fonduta	*VE	16.25
<b>Plant based burger</b> , vegan cheese, beetroot relish, miso mayonnaise, skin on fries	VE	17.5
<b>NEW Glazed pork belly</b> , asparagus baked in kataifi pastry, kohlrabi and grapefruit slaw *		19.25
<b>NEW Butter chicken Ruby</b> , pomegranate, pilau rice, garlic naan *		20.5
<b>Signature battered haddock and chips</b> , triple cooked beef dripping chips, braised marrowfat peas, homemade tartare sauce, fresh lemon <i>Our 10 oz haddock is sourced from the royal warrant boats of Brixham and coated in an exceptionally crispy batter</i>		20.25
<b>Buttermilk chicken breast burger</b> , smoked applewood cheese, house ranch dressing, smoked bacon crumb, confit onion, beef dripping skin on fries		20.25
<b>Char-grilled smoked haddock fillet, dill and chive fishcake</b> , poached rich yolk egg, mustard cream		20.5
<b>NEW Chicken and mushroom pie</b> , wild garlic mash, roast carrot, tarragon sauce *		21.5
<b>NEW Roasted cod loin</b> , chasseur sauce, crispy gnocchi, salsa verde, baby onions *		23.5

DISHES MARKED WITH \* ARE NOT AVAILABLE ON SUNDAYS.

## FROM THE ROBATA GRILL

Utilising premium cuts of 28-day dry-aged meat sourced from our meticulously chosen, high-quality suppliers, this traditional Japanese cooking method is known as 'fireside grill'. The meat is cooked over an open fire of glowing coals, resulting in a crispy, smoky exterior and succulent, juicy flavors.

**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, DOUBLE UP FOR 4.95 18.25

*Our award-winning burger is crafted using only the highest quality ingredients, which is why it has earned its status as a Grosvenor classic!*

**Mixed grill of Cornish lamb**, za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread 25.5

**Grosvenor Collection steak frites**, 28-day dry aged rump cap steak, triple peppercorn sauce, beef dripping skin on fries 25.75

**Grosvenor Collection 285g dry-aged sirloin**, wild garlic mushroom, buttermilk onion rings, beef dripping skin on fries 36

*Our Sirloin comes from Aubrey Allen, one of the only butchers that hold The Royal Warrant.*

SAUCES   Red wine and madeira jus 2   |   Triple peppercorn sauce 2   |   Bearnaise sauce v 2

## GROSVENOR SUNDAY ROASTS

SERVED SUNDAY  
FROM 12PM

*Sundays are our favourite day of the week as we love to nourish families with delicious meals. A Grosvenor Sunday lunch is unparalleled, featuring homemade dishes crafted from only the finest ingredients.*

ALL SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, TENDER VEGETABLES, ROASTED ROOTS, DUCK FAT ROAST POTATOES AND HOUSE GRAVY

**Truffled celeriac and mushroom pithivier**, roast potatoes, seasonal greens, gravy \*VE 19.75

**Honey roast belly of English pork**, cider apple sauce, crackling 21

**Half spatchcock roast Norfolk chicken**, lemon, garlic and herb butter 22

**Rosemary roasted leg of West Country lamb**, crisp pea and ricotta bon bon, homemade mint jelly 23.75

**Dry aged rump of British beef**, homemade horseradish cream 24.5

**Dry aged sirloin of British beef**, homemade horseradish cream \*\* 29.75

Extra duck fat roast potatoes and Yorkshire puddings 1 pp   |   Signature cauliflower cheese, mornay sauce v 7.5

*Elevate your dining experience with these bowls of seasonal delights. They make the ideal complement to any meal!*

### GREENS & SALADS

**NEW** Classic Caesar salad, crisp lettuce, crunchy charred croutons, shaved Parmesan cheese 5  
ADD ANCHOVIES £1.50

**NEW** Isle of Wight tomatoes, whipped Rosary goats' cheese and mascarpone, raspberry vinaigrette v 5.25

**NEW** Buttered spring greens including garden peas, edamame beans \*VE GF 4.5

### 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

Sautéed new potatoes, salsa verde, capers v 7.5



BOOK AN EXQUISITE  
**AFTERNOON TEA**

£24.95 pp

Includes bottomless teas  
and cafetiere coffee

*Champagne Afternoon Tea*

£35.00pp

**SANDWICHES**

SERVED MON - SAT  
12PM - 4PM

*Add skin on beef dripping fries, £2.50*

**Avocado and hummus bruschetta**,  
courgette, dukkah, goats cheese \*VE 12

ADD SMOKED ENGLISH BACON £1.25,  
ADD A RICH YOLK POACHED EGG £1.50

**NEW XXL Three cheese toastie**,  
Dijon mustard, cornichons, red onion 15.75

ADD BEEF PASTRAMI £5, ADD TUNA £5

*The welcome return of this Grosvenor classic*

**Signature club sandwich**, toasted brioche,  
buttermilk chicken, smoked streaky bacon,  
'nduja ketchup, crushed avocado 17

**NEW Pastrami open sandwich**,  
horseradish cream, triple peppercorn sauce,  
buttermilk onion rings, rocket 17.25

**BRUNCH SPECIALS**

SERVED SATURDAY  
11AM - 3PM

*Our Grosvenor brunch specials are the perfect morning-ish meal,  
particularly when it includes pancakes, waffles, British sausages  
and bacon and perfectly cooked eggs!*

*Enjoy any brunch special or main course\* with 90 minutes  
of free-flowing brunch cocktails for £38 including Prosecco,  
Bellini, Mimosa, Bloody Mary or Aperol spritz*

\*EXCLUDES THE SIRLOIN STEAK AND THE MIXED GRILL OF CORNISH LAMB FROM THE ROBATA GRILL

**Smashed avocado and toasted sourdough**, heritage  
tomatoes, fermented red chilli and toasted seeds VE 12.5  
ADD 2 POACHED RICH YOLK EGGS £3

**Smoked Scottish salmon**, scrambled rich yolk eggs,  
sourdough toast, fresh chive 13.5

**Full English breakfast**, free range sausage, smoked  
English belly bacon, Clonakilty black pudding, potato  
and onion hash brown, rich yolk eggs (cooked to your  
liking), roasted portobello mushroom, grilled tomato,  
baked beans, toasted sourdough 17.75

**English Garden breakfast**, plant-based sausage,  
rich yolk eggs (cooked to your liking), roasted portobello  
mushroom, grilled tomato, baked beans, wilted spinach,  
smashed avocado, potato and onion hash, toasted sourdough V 16.5

**Plant based breakfast**, plant-based sausage, roasted  
portobello mushroom, grilled tomato, potato and onion  
hash brown, baked beans, wilted spinach, smashed  
avocado, toasted sourdough VE 16.5

**Crispy duck waffle**, fried rich yolk egg,  
pickled mustard seeds, maple syrup 17.5

**DESSERTS**

*We believe a dessert should taste as beautiful as it looks. A perfect balance between appearance and flavour.*

**NEW Eton mess**, vanilla chantilly, macerated strawberry 7.5

**NEW Apple and sour cherry crumble**, caramelised oat crumb, rich egg yolk custard \*VE 8

**NEW Gateau opera**, Szechuan pepper gelato 9

**Signature sticky toffee pudding**, spiced brandy snap, French vanilla gelato, miso caramel sauce V 9

**NEW Rhubarb and custard craquelin choux bun** 9.5

**NEW Treacle tart**, candied orange, Earl Grey Chantilly 10

**NEW Biscoff cheesecake**, banana and chocolate gelato, caramelised banana V 10.25

**SELECTION OF CHEESE to share**

An incredible selection of award-winning cheeses from Carmarthenshire, Canterbury and Kent. Perl Las, Ancient Ashmore, Kelly's goats' cheese, artisan crackers, confit onion, thyme honey, macerated semi dried grapes 19

**GELATO** French vanilla, Szechuan pepper, Banana  
& chocolate, Salted caramel, Strawberry meringue,  
Plant-based vanilla v

**SORBET** Lemon, hedgerow, blackberry,  
liquorice VE

*Nestled in the heart of the South Downs, MOOKA  
creates a unique selection of flavors for our menus,  
utilising traditional methods and original recipes.*

*One scoop £3 or three scoops £7*