



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, mulled wine butter VE 6.5 | **NEW 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

French Onion Soup, raclette rarebit croquette *VE 9

NEW 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

NEW Grosvenor Signature Bloody Mary Prawn Cocktail, crab and avocado 11.5

FROM THE LAND, SEA & GARDEN

Accompanied by dishes that celebrate the vibrant flavours and variety of global cuisine, our menus also proudly highlight the finest produce and ingredients sourced from across the British Isles.

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

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

Grosvenor Signature Fish Pie with salmon, white fish, smoked haddock and prawns topped with duchess potato 21

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

NEW Herb and Seaweed Crusted Baked Cod, Champagne sabayon, mussels, spinach and samphire 24.5

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

V = vegetarian. VE = vegan. *VE = can be adapted to vegan.

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.

GROSVENOR SUNDAY ROASTS

Sundays are our favourite day of the week! A Grosvenor Sunday lunch is truly exceptional, with carefully prepared homemade dishes and using only the highest 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 duxelles, Yorkshire pudding, roast potatoes, seasonal vegetables, plant-based gravy V *VE 19.75

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

Kent Woodland Reared Turkey Parcel, sage and onion stuffing wrapped in English streaky bacon, pig in a blanket, charred sprouts, cranberry sauce 25.95

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 28.95

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

DESSERTS

Grosvenor Signature Apple and Cranberry Crumble, caramelised oat crumb, maple and cinnamon custard V *VE 8

NEW Festive 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 Grosvenor Signature Kirsch and Sherry Trifle, English custard, black cherries, Chantilly cream 9.5

Festive Cheese: Somerset Brie or Cashel Blue, homemade mince pie, onion purée, fig and sultana toasts V 9.5

NEW Panettone Bread and Butter Pudding, French vanilla gelato, clementine custard V 9.95

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

NEW Festive Chocolate and Cherry Bauble, salted caramel sauce 12

Gingerbread Baked Alaska (for two to share) V 16

SEASONAL SIDES

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

Roasted sprouts and crispy kale,
Marmite butter 5

Mulled Wine Braised Red Cabbage VE 5

Pigs in Blankets 4 or 6 5 / 8

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

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

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