



## SUNDAY MENU

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

*Enjoy any two-courses for £29.50 or three-courses for £34.95*

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

### LIGHT BITES & BREADS

**Irresistible Nocellara Olives** VE 4.5 | **Moreish Salt and Vinegar Seasoned Pork Scratchings** 4.5

**NEW Straight From The Oven Ancient Grain Sourdough** with homemade sundried tomato butter 6.5

**NEW Sweetcorn Ribs** generously dressed in a mouth-watering lime, chili, and coriander butter VE 6.5

**NEW Chicken Kiev Croquettes** served with parsley aioli and a sprinkle of fresh parmesan 8

### SMALL PLATES

*Our light bites and starters may be petite, yet they are expertly crafted to showcase the abundance of produce that summer has to offer.*

<b>Bang-Bang Cauliflower</b> served with spicy Sriracha, sesame mayo and garnished with coriander shoots	V	7
<b>Ham Hock Terrine</b> paired with Olivier salad, caperberries and toasted sourdough		8.25
<b>NEW Fresh Hampshire Watercress and Garden Pea Soup</b> enhanced with homemade horseradish cream	V	9
<b>NEW Fresh Italian Burrata</b> with fresh grilled peaches and mint salsa**	*VE	10.75
<b>NEW Sesame Prawn and Squid Crumpet</b> served with a tangy soy and ginger dipping sauce		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.*

<b>NEW Fresh Lemon and Basil Risotto</b> with sweet roasted cherry tomatoes and crispy mozzarella	*VE	16.25
<b>NEW Redefine™ Plant-Based Burger</b> topped with vegan cheese, beetroot relish, miso mayonnaise and skin-on fries. <i>Redefine Meat use cutting-edge technology to create their award-winning burger from entirely plant-based ingredients.</i>	VE	19.5
<b>Buttermilk Chicken Breast Burger</b> topped with smoked Applewood cheese, house ranch dressing, smoked bacon crumb, confit onion and beef dripping skin-on fries		20.25
<b>NEW Poached Salmon &amp; Crayfish Fishcake</b> served with creamy parsley sauce, a poached rich yolk egg and pickled cucumber		20.5
<b>Grosvenor Signature Battered Haddock</b> a generous portion served with triple-cooked beef dripping chips, braised marrowfat peas, homemade tartare sauce and fresh lemon		21

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.

## FROM THE ROBATA GRILL

*All our beef comes from Aubrey Allen, one of the only butchers that hold The Royal Warrant. Using premium cuts of 28-day dry-aged meat, 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 flavours.*

<b>Grosvenor Signature Steak Burger</b> topped with house sauce, crispy onions, beef dripping skin-on fries and 'nduja ketchup <i>Add smoked Applewood cheese 2, smoked English streaky bacon 2, double patty 5</i>	18.25
<b>Grosvenor Signature Steak Frites</b> grass-fed 28-day dry-aged rump cap steak, house recipe triple peppercorn sauce and crispy beef dripping skin-on fries**	25.75
House Recipe triple peppercorn sauce, red wine and Madeira jus, Béarnaise sauce v	2.5

## GROSVENOR SUNDAY ROASTS

*Sundays are our favourite day of the week! We cherish the opportunity to nourish families with delightful meals. A Grosvenor Sunday lunch is truly exceptional, showcasing homemade dishes using the highest quality ingredients.*

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

**NEW Roasted Beetroot and Charred Aubergine Pithivier** with Yorkshire pudding, roast potatoes, seasonal greens, and plant-based gravy \*VE 19.75

**Honey Roast Belly of English Pork** with cider apple sauce and crackling 21

**Half Spatchcock Roast Norfolk Chicken** with lemon, garlic, and herb butter 22

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

**Dry-aged Sirloin of British Beef** with homemade horseradish cream\*\* 28.75

Extra Yorkshire pudding and duck fat roast potatoes 1 pp | **Grosvenor Signature** cauliflower cheese, rich 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

<b>Caesar Salad</b> with charred croutons and Parmesan ADD ANCHOVIES £2	5
<b>Heritage Tomatoes</b> with whipped Rosary goats' cheese, mascarpone and a light raspberry vinaigrette	v 5.25
<b>NEW Buttered Summer Greens</b>	*VE 4.5

### POTATOES

<b>Beef Dripping Skin-on Fries</b> with rosemary and thyme sea salt ADD PARMESAN AND TRUFFLE £2	*VE 5
<b>Triple Cooked Beef Dripping Fat Chips</b> with rosemary and thyme sea salt ADD PARMESAN AND TRUFFLE £2	*VE 5
<b>Sautéed New Potatoes</b> salsa verde, and capers	v 7.5