



# 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 | **NEW Corn Ribs**, mulled wine butter VE 6.5  
**NEW Mushroom Croquettes**, aioli and parmesan V \*VE 7.5

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## 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 6.5  
**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 10.5  
**NEW Grosvenor Signature Bloody Mary Prawn Cocktail**, crab and avocado 10.5

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## 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 18.5  
**Grosvenor Signature Battered Fish and Triple-Cooked Beef Dripping Chips**, mushy peas, homemade tartare sauce, chip shop curry sauce, fresh lemon 19.95  
\*Fish may change dependent on seasonal availability and weekly market price  
**Grosvenor Signature Fish Pie** with salmon, white fish, smoked haddock and prawns topped with duchess potato 21  
**Buttermilk Chicken Breast Burger**, smoked Applewood cheese, house ranch dressing, smoked English streaky bacon, confit onion, beef dripping skin on fries 20.5  
**NEW Herb and Seaweed Crusted Baked Cod**, Champagne sabayon, mussels, spinach and samphire 23.5

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## 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 19.25  
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 18.5

**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 24.95

**Rosemary Roasted Leg of West Country Lamb**,

crisp pea and ricotta bon bon, homemade mint jelly 23.5

**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 7.5

**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

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