

FIXED PRICE MENU

2 Courses 21.95 | 3 Courses 24.95

Monday to Friday 12pm – 5.30pm

To Start

French onion soup , cheese crouton, crispy onion	*gf
Grilled heritage tomato bruschetta , ancient grain sourdough, capers, sumac, red onions	ve *gf
Smoked mackerel pâté , grilled sourdough, pickled fennel	*gf
Bang-bang prawns , Sriracha and sesame mayo, coriander shoots, fresh mint - £2.95 supplement	gf

The Main Event

Harissa roasted butternut squash , mixed ancient grains, pomegranate, garlic and thyme oil	ve
Pork fillet Holstein , fried Clarence Court rich yolk egg, anchovies, capers, lemon, beef dripping skin on fries	gf
Mussels, chilli and garlic linguini , white wine, cream, fresh parsley	
Grosvenor Collection steak frites , 28 day dry aged rump cap steak, covered in our house green pepper sauce, beef dripping skin on fries - £5 supplement	gf

To Finish

Millionaire profiteroles , Baileys chocolate sauce, Chantilly cream, miso caramel sauce	v
Caramelised brioche bread and butter pudding , sour cherry compote, mascarpone	v
Miniature ice cream sundae ; 2 scoops of gelato or sorbet, brandy snap tuille ,honeycomb crumb	*ve *gf

v = vegetarian ve = vegan gf = gluten free
*ve = can be adapted to vegan on request *gf = can be adapted to gluten free on request

Additional dietary and allergen information is available from the team.
A discretionary service charge of 10% is applied to your bill which goes directly to our colleagues.