

# A LA CARTE MENU

Monday to Friday 12pm - 9.30pm

Saturday 3pm - 9.30pm

## Breads

Indulge in a selection of artisan breads, freshly baked and served with our favourite butters, dressings and dips.

<b>Freshly baked ancient grain sourdough</b> , wild garlic butter	*ve	5.5
<b>Grilled flatbread</b> , 'nduja and mascarpone sauce, fermented red chilli, bocconcini		6.25
<b>Rosemary and garlic focaccia</b> , drizzled with extra virgin olive oil, beersamic dressing, watercress pesto dip	ve	6.25

## Small Plates

Small but perfectly formed, our light bites and starters celebrate the season's harvest with homegrown produce from British lands & shores.

<b>Bang-bang cauliflower</b> , Sriracha and sesame mayo, coriander shoots, fresh mint <b>or upgrade to Crispy battered bang-bang tiger prawns 2.95</b>	ve gf gf	5.95
<b>Fresh spinach and ricotta ravioli</b> , cacio e pepe sauce, rocket	v	6.95
<b>Whipped wild mushroom parfait</b> , pickled garden vegetables	ve *gf	7.5
<b>Goats cheese and heritage tomato salad</b> , black olives, avocado and garden herb dressing	*ve gf	7.5
<b>French onion soup</b> , cheese crouton, crispy onion	*gf	7.95
<b>Devilled chestnut mushrooms on toast</b> , rainbow chard, toasted brioche <b>or upgrade to Cornish lamb sweetbreads 2.95</b>		7.95
<b>Hoisin glazed crispy duck and watermelon salad</b> , Asian slaw, fermented red chilli, toasted sesame seeds	*ve	9.5
<b>Buttered asparagus spears</b> , fresh Burrata, garden herb salsa	v	9.95
<b>'Nduja Scotch Egg</b> , Clarence Court rich yolk egg, watercress pesto	gf	8.5
<b>Pan seared king scallops</b> , spring pea and mint purée, Jersey Royals, charred pancetta, wild garlic butter	gf	12.95

## From the Robata Grill

Using exceptional cuts of 28 day dry-aged meat from Aubrey Allen, this traditional Japanese cooking style translates to 'fireside grill'. Cooked over an open fire of hot coals expect a crisp, smoky exterior to give way to succulent, juicy flavours.

<b>Grosvenor Collection 28 day dry aged chuck steak burger</b> , house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup <b>add smoked Applewood cheese 1.00, add bone marrow melt 2.5</b>	*gf	16.5
<b>Grosvenor Collection steak frites</b> , 28 day dry aged rump cap steak, house green pepper sauce, beef dripping skin on fries	gf	23.95
<b>10oz dry aged haunch fillet of beef</b> , braised onion, bone marrow butter, beef dripping skin on fries	gf	29.95
<b>22oz dry aged rib of English beef to share</b> , pressed potato, confit onion purée, beef fat roasted carrots, confit garlic	gf	39 pp

## Sauces

Chicken and Madeira jus	gf	1.5	Green pepper sauce	gf	2	Chervil Hollandaise	gf	2.5
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## From the Land

Aubrey Allen share our commitment to celebrating the best of the British Isles, hand selecting the top 1% of cuts the country has to offer.

<b>Confit belly of English Pork</b> , spring vegetable and white bean cassoulet, salsa verde	gf	16.95
<b>Pork &amp; 'nduja mafalde pasta</b> , 12-hour braised Suffolk pork shoulder and 'nduja ragu, mafalde, freshly grated Parmesan, smoked anchovy crumb		16.95
<b>Fragrant thai chilli pork</b> , free range Suffolk pork, crispy fried Clarence Court rich yolk egg, sticky jasmine rice, thai basil, nam jim gai		17.25
<b>Braised Norfolk chicken and bacon pot pie</b> , leek and tarragon cream sauce, all butter puff pastry lid, buttered mash, beef fat roasted carrot, chicken and Madeira jus		17.5
<b>Buttermilk Norfolk chicken burger</b> , coronation slaw, house sauce, crispy onions, beef dripping skin on fries, mango chutney <b>add a crispy onion bhaji 1.5</b>		17.95
<b>'Nduja chicken</b> , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil, mascarpone sauce	*gf	18.25
<b>Grosvenor Collection chicken Caesar</b> , charred asparagus spears, fresh Romaine heart, Parmesan and truffle dressing, smoked anchovy and rosemary crumb	gf	18.5
<b>Roasted rack of Cornish spring lamb</b> , pea and mint puree, Jersey Royals, mint jelly	gf	29.95

## From the Garden

William Reynolds began trading from a market stall in Hackney in 1945. Today, Reynolds are a hallmark of quality, delivering fresh fruit and vegetables to Britain's finest establishments.

<b>Spring vegetable and wild garlic risotto</b> , charred asparagus, freshly grated Parmesan <b>add grilled pancetta 2.95</b>	gf	15.5
<b>Brick Lane roasted aubergine</b> , Goan vegetable curry, gunpowder potatoes <b>add a crispy onion bhaji 1.5</b>	ve *gf	16.5
<b>Plant based mushroom burger</b> , smoked vegan cheese, spiced tomato chutney, skin on fries	ve	17.5

## From the Sea

Our day boat fish comes from the world famous Brixham Fish Market. Sustainably sourced from British South Coast waters and delivered daily to our kitchens.

<b>Scottish smoked salmon and prawn fishcake</b> , poached Clarence Court rich yolk egg, lobster mornay, spiced seaweed crumb	*gf	16.95
<b>Grosvenor Collection crisp battered haddock and chips</b> , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon	gf	18.5
<b>Pan roasted salmon fillet</b> , pommes anna, grilled asparagus, chive beurre blanc	gf	22.95
<b>Dayboat catch whole grilled Cornish sole</b> , beurre noisette and capers, Jersey Royals, pea shoots	gf	31.95

## Greens & Salads

Star anise and beef fat roasted carrots, watercress pesto	gf	3.5
Rocket & Parmesan salad, beersamic dressing		4.25
Heritage tomato salad, tarragon vinaigrette, garden herbs	ve gf	4.5
Tender spring green vegetables	*ve gf	4.5
Buttered asparagus spears, chervil bearnaise	v gf	7.5
Cauliflower cheese to share, triple cheese mornay sauce	v	7.5

## Potatoes

Beef dripping skin-on-fries, rosemary and thyme sea salt	*ve gf	3.95
Jenga chips; triple cooked beef dripping chips, rosemary and thyme sea salt	gf	4.75
Jersey Royals, wild garlic butter	v gf	5.5
Crispy pommes anna, miso emulsion, spiced seaweed crumb	v	5.95

Additional dietary and allergen information is available from a member of the team.  
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.