

# FIXED PRICE MENU

2 Courses 21.95 | 3 Courses 24.95

Monday to Friday 12pm – 5.30pm

## To Start

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

## The Main Event

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

## To Finish

<b>Millionaire profiteroles</b> , Baileys chocolate sauce, Chantilly cream, miso caramel sauce	v
<b>Caramelised brioche bread and butter pudding</b> , sour cherry compote, mascarpone	v
<b>Miniature ice cream sundae</b> ; 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 12.5% is applied to your bill which goes directly to our colleagues.