

# A LA CARTE MENU

*Monday to Friday 12pm - 9pm*

*Saturday 3pm - 9pm*

## *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	5.95
<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	6.25
<b>Whipped wild mushroom parfait</b> , pickled garden vegetables	ve *gf	7.5
<b>Fresh spinach and ricotta ravioli</b> , cacio e pepe sauce, rocket	v	7.75
<b>Goats cheese and heritage tomato salad</b> , black olives, avocado and garden herb dressing	*ve gf	7.95
<b>French onion soup</b> , cheese crouton, crispy onion	*gf	8.25
<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>'Nduja Scotch Egg</b> , Clarence Court rich yolk egg, watercress pesto	gf	9.5
<b>Buttered asparagus spears</b> , fresh Burrata, garden herb salsa	v	10.5
<b>Pan seared king scallops</b> , spring pea and mint purée, Jersey Royals, charred pancetta, wild garlic butter	gf	13.5

## *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	17.5
<b>Grosvenor Collection steak frites</b> , 28 day dry aged rump cap steak, house green pepper sauce, beef dripping skin on fries	gf	24.95
<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
-------------------------	----	-----	--------------------	----	---	---------------------	----	-----

## 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	17.25
<b>Pork &amp; 'nduja mafalde pasta</b> , 12-hour braised Suffolk pork shoulder and 'nduja ragu, mafalde, freshly grated Parmesan, smoked anchovy crumb		17.25
<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		17.5
<b>'Nduja chicken</b> , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil, mascarpone sauce	*gf	18.25
<b>Buttermilk Norfolk chicken burger</b> , coronation slaw, house sauce, crispy onions, beef dripping skin on fries, mango chutney <i>add a crispy onion bhaji 1.5</i>		18.5
<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>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		18.95
<b>Roasted rack of Cornish spring lamb</b> , pea and mint puree, Jersey Royals, mint jelly	gf	31.95

## 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 <i>add grilled pancetta 2.95</i>	gf *ve	16.25
<b>Brick Lane roasted aubergine</b> , Goan vegetable curry, gunpowder potatoes <i>add a crispy onion bhaji 1.5</i>	ve *gf	16.95
<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	17.25
<b>Grosvenor Collection crisp battered haddock and chips</b> , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon	gf	18.95
<b>Pan roasted salmon fillet</b> , pommes anna, grilled asparagus, chive beurre blanc	gf	25.95
<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	gf	5.5
Crispy pommes anna, miso emulsion, spiced seaweed crumb		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.