

Dine In With Us

Two Grosvenor Collection classics and a carafe of wine

45.00

Grosvenor Collection Classics

28 day dry-aged chuck steak burger, house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup
add smoked Applewood cheese 1.00, add bone marrow melt 2.5 *gf

Braised Norfolk chicken & bacon pot pie, leek and tarragon cream sauce, all butter puff pastry lid,
buttered mash, beef fat roasted carrot, chicken and Madeira jus

Crisp battered haddock and chips, triple cooked beef fat chips, braised marrowfat peas, homemade
tartare sauce, fresh lemon gf

Spring vegetable and wild garlic risotto, charred asparagus, freshly grated Parmesan
add grilled pancetta £2.95 gf *ve

Scottish smoked salmon and prawn fishcake, poached Clarence court rich yolk egg, rich lobster mornay,
spiced seaweed crumb *gf

Confit Belly of English Pork, spring vegetable and white bean cassoulet, salsa verde gf

From the Bar

Enjoy with a carafe of our sommelier selected wines below, or upgrade to a bottle for an extra £9.95

Finca Valero Tempranillo Garnacha | a smooth easy drink red with black fruit flavours and a hint of spice

Finca Valero Macabeo | a fruity white with refreshing notes of peach and apple notes and a fresh acidity on the finish

Miraflores Rosé, Domaine Lafage | juicy, with pure strawberry, citrus and orange peel flavours

Something Special

Delve into our cellars and upgrade to your choice of wine to one of our hand selected favourites

	Carafe	Bottle
Catena, Vista Flores, Malbec	£12 supplement	£24 supplement
Spy Valley, Sauvignon Blanc	£12 supplement	£24 supplement
Azure Rosé Mirabeau, Provence	£12 supplement	£24 supplement

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 a member of the team.
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.