

# BRUNCH MENU

Saturday 11am until 3pm

## Small Plates

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

<b>Fresh spinach and ricotta ravioli</b> , cacio e pepe sauce, rocket leaves	v	6.95
<b>Goats cheese and heritage tomato salad</b> , black olives, avocado and garden herb dressing	*ve gf	7.5
<b>Devilled chestnut mushrooms on toast</b> , rainbow chard, toasted brioche		7.95
<b>'Nduja Scotch Egg</b> , Clarence court rich yolk egg, watercress pesto	gf	9.5
<b>Pan seared king scallops</b> , spring pea and mint purée, Jersey royals, charred pancetta and wild garlic butter	gf	12.95
<b>Buttermilk pancake stack</b> , Greek yoghurt, fruit compote, maple syrup	v	10.95
<b>Buttermilk pancake stack</b> , smoked English belly bacon, maple syrup		11.95

## Eggs

The graceful green shells of Clarence Court's Seabright Sage eggs, delicate in colour, are a striking contrast to the golden centre. Clarence Court birds lay at their own natural, slow speed, resulting in beautifully distinctive, richer eggs.

<b>Eggs Florentine</b> , wilted spinach, roasted portobello mushroom, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin	v *gf	10.95
<b>Eggs Benedict</b> , honey roast ham, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin	*gf	12.5
<b>Eggs Royale</b> , smoked Scottish salmon, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin	*gf	13.5
<b>Smoked Scottish salmon</b> , scrambled Clarence Court rich yolk eggs, sourdough toast, fresh chive	*gf	13.5

## Classic Breakfasts

<b>Smashed Avocado</b> , toasted sourdough, heritage tomatoes, fermented red chilli and toasted seeds, <b>add poached Clarence Court rich yolk eggs for 3.00</b>	ve	11.5
<b>Full English Breakfast</b> , free range sausages, smoked belly bacon, Clonakilty black pudding, potato hash, Clarence Court rich yolk eggs, portobello mushroom, grilled tomato, baked beans, toasted sourdough		16.5
<b>English Garden Breakfast</b> , plant-based sausage, Clarence Court rich yolk eggs, portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato hash, toasted sourdough	v	16.5
<b>Plant based breakfast</b> , plant-based sausage, vegan bacon, portobello mushroom, grilled tomato, potato hash, baked beans, wilted spinach, smashed avocado, toasted sourdough	ve	16.5
<b>Crispy buttermilk chicken waffle</b> , crushed avocado, smoked English belly bacon, 'Nduja ketchup, maple syrup		16.5

## Signature Dishes

<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>Scottish smoked salmon and prawn fishcake</b> , poached Clarence court rich yolk egg, rich lobster mornay, spiced seaweed crumb	*gf	16.95
<b>Braised Norfolk chicken &amp; 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>Grosvenor Collection steak frites</b> , 28 day dry aged rump cap steak, covered in our house recipe green pepper sauce, beef dripping skin on fries	gf	23.95

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

## *Brunch Cocktails*

Enjoy a large plate and 90 minutes of free-flowing brunch cocktails for 45.00

Make it a moment with our cocktail trees. 12 brunch cocktails for 115.00

<b>Kir royale</b> , prosecco, cassis	12.5
<b>Mimosa</b> , prosecco, fresh orange	11.5
<b>Bellini</b> , prosecco, peach	11.5
<b>Aperol spritz</b> , prosecco, soda, orange	11.5
<b>Campari spritz</b> , prosecco, soda, orange	11.5
<b>Mirabeau spritz</b> , Mirabeau rosé gin, sparkling wine, fresh raspberry, soda	11.5

## *From the Bar*

<b>Glass of Pommery</b> , Brut	12.5
<b>Bottle of Pommery</b> , Blanc de Blanc	70
<b>Spicy Margarita</b> , tequila blanco, lime, triple sec	11
<b>Espresso Martini</b> , vodka, Kahlua, fresh espresso	11
<b>Daiquiri</b> , golden rum, lime, sugar	11
<b>Passionfruit Martini</b> , vodka, passionfruit, vanilla, prosecco	11
<b>Old Fashioned</b> , whisky, sugar, bitters	12
<b>Negroni</b> , gin, vermouth, Campari	12
<b>Bloody Mary</b> , Ketel One, house blend spiced tomato juice, celery, lemon, olive	11.5

## *Non-Alcoholic Cocktails*

<b>Elderflower spritz</b> , elderflower, apple, lemonade	8.5
<b>Mojito</b> , apple, lime, mint, soda	8.5
<b>No-groni</b> , Tanqueray 0%, Æcorn Aromatic & Bitter	8.5

## *British Tea Blends*

<b>English breakfast</b>	2.75
<b>Earl grey</b>	2.75
<b>Queen of green</b>	2.65
<b>Proper peppermint</b>	2.65
<b>Chamomile</b>	2.65
<b>Fresh Mint</b>	2.65

## *Artisan Coffee*

<b>Single espresso</b>	2.4
<b>Double espresso, americano</b>	2.95
<b>Cappuccino, flat white, latte</b>	3.25
<b>Matcha latte</b>	3.2
<b>Liqueur coffee</b> , Baileys, Amaretto or Johnnie Walker	5.5
<b>Hot Chocolate</b>	3.45

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.