

# A LA CARTE MENU | SATURDAY

11am – 3pm

## Snacks & Nibbles

Indulge in a selection of artisan breads, snacks and nibbles

<b>Pitted Nocellara olives</b> , served on crushed ice	ve gf	3.95
<b>Chorizo spiced pork scratchings</b>	gf	4.5
<b>Freshly baked ancient grain sourdough</b> , sundried tomato butter	*ve	5.5
<b>Sweetcorn bites</b> , spiced seaweed crumb	*ve	5.5
<b>Serrano ham croquettes</b> , lemon aioli, freshly grated Parmesan		6.95

## Small Plates

Small but perfectly formed, our light bites and starters celebrate the season's harvest.

<b>Gochujang fried Oyster mushrooms</b> , kimchi, edamame beans, toasted sesame seeds, coriander shoots <i>or upgrade to crispy battered king prawns 2.95</i>	ve *gf	5.95
<b>Chicken, ham hock and black pudding terrine</b> , runner bean chutney, celeriac remoulade, toasted sourdough		7.25
<b>Tom Yum soup</b> , lightly spiced Thai broth, rice noodles, crispy chilli oil <i>add poached king prawns 2.95</i>	*gf	8.25
<b>'Nduja Scotch Egg</b> , Clarence Court rich yolk egg, watercress pesto	*gf	8.5
<b>Burrata</b> , charred peaches, heritage tomatoes, smoked tomato oil	*ve gf	8.95
<b>Bloody Mary prawn salad</b> , poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado, orange segments, spiced seaweed crumb		9.95
<b>Pan seared king scallops</b> , pea and mint purée, chorizo, sundried tomato butter, crispy oregano leaves	gf	11.95

## Brunch Specials

Available 11am – 3pm | Enjoy any brunch special or main course with 90 minutes of free-flowing brunch cocktails for 35.00 including prosecco, bellini, mimosa, bloody mary or aperol spritz

<b>Smashed avocado and toasted sourdough</b> , heritage tomatoes, fermented red chilli and toasted seeds, <i>add poached Clarence Court rich yolk eggs 3.00</i>	ve *gf	11.5
<b>Smoked Scottish salmon</b> , scrambled Clarence Court rich yolk eggs, sourdough toast, fresh chive	*gf	13.5
<b>Full English breakfast</b> , free range sausage, smoked English belly bacon, Clonakilty black pudding, potato and onion hash brown, Clarence Court rich yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, toasted sourdough		15.5
<b>English Garden breakfast</b> , plant-based sausage, Clarence Court rich yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato and onion hash, toasted sourdough.	*ve	15.5
<b>Crispy buttermilk chicken waffle</b> , crushed avocado, smoked English belly bacon, 'Nduja ketchup, maple syrup		16.5

## 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.

**28 day dry-aged steak burger**, house sauce, crispy onions, rosemary & thyme skin on fries, 'nduja ketchup \*gf 16.5  
**add smoked Applewood cheese 1.25, add smoked English bacon 1.25**  
**double up our dry-aged steak burger for 4.95**

**Grosvenor Collection steak frites**, 28-day dry aged rump cap steak, green pepper sauce, beef dripping skin on fries \*gf 23.95

**Mixed grill of Cornish lamb**: za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread \*gf 24.95

## Sauces

Chicken and Madeira jus gf 1.5      Green pepper sauce gf 2      Chervil hollandaise gf 2.5

## From the Garden, Land & Sea

Elevated classics with contemporary flair sit alongside dishes that celebrate the depth and flavours of global cuisine. All whilst showcasing the finest produce and ingredients from across the British Isles.

**Summer pea and mint risotto**, chargrilled yellow courgette, freshly grated Parmesan \*ve gf 15.5  
**add grilled pancetta 2.95**

**Devon crabcake**, poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb \*gf 16.5

**Pork & 'nduja ragu**, mafalde pasta, 12-hour braised Suffolk pork shoulder and 'nduja ragu, freshly grated Parmesan, smoked anchovy crumb 16.95

**Brick lane oyster mushroom rendang**, fried tofu, turmeric rice, pineapple salsa ve gf 17.25

**Breaded chicken escalope**, fresh Romaine heart lettuce, capers, caesar dressing gf 17.5  
**add anchovies 1.95**

**Mushroom and beetroot Symplicity burger**, vegan Kraft cheese, beetroot relish, miso mayonnaise, skin on fries ve 17.5  
**add vegan bacon 1.25**

**Buttermilk Norfolk chicken burger**, house ranch dressing, crispy bacon, confit onions, beef dripping skin on fries 17.95

**Grosvenor Collection battered haddock and chips**, triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon 18.5

**Chargrilled fillet of Chalk Stream trout**, yoghurt, cucumber, pickled mustard seeds and garden herbs gf 18.95  
**Add pink fir potatoes with yoghurt and cucumber dressing, zaatar 5.5**

## Greens & Salads

Heritage tomato salad, tarragon vinaigrette, garden herbs ve gf 4.5

Tender summer green vegetables \*ve gf 4.95

Asparagus, rocket, balsamic glaze ve gf 5.95

## Potatoes

Beef dripping skin-on-fries, rosemary and thyme sea salt \*ve \*gf 4.5

Triple cooked beef dripping chips, rosemary and thyme sea salt \*gf 4.95

Pink fir potatoes, yoghurt and cucumber dressing, zaatar v gf 5.5

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.