

# A LA CARTE MENU

Monday to Friday 12pm - 3pm | 5pm - 9.30pm

Saturday 3pm - 9.30pm

## 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> , marmite butter	*ve	5.5
<b>Grilled flatbread</b> , goats cheese and sumac whip, green figs, sumac onions, pumpkin seed dukkah	v	6.25
<b>Rosemary and garlic focaccia</b> , drizzled with extra virgin olive oil, beersamic dressing, rosemary 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 2.5</b>	ve gf gf	5.5
<b>Oxford blue and endive salad</b> , crisp apple, pumpkin seed dukkah, watercress shoots, mustard vinaigrette	v gf	7.25
<b>French onion soup</b> , cheese crouton, crispy onion - <i>back by popular demand</i>	*gf	7.5
<b>Whipped wild mushroom parfait</b> , grilled sourdough, pickled Enoki mushrooms, Porcini crumb	ve *gf	7.5
<b>Miso glazed crispy beef salad</b> , fragrant rice noodle salad, fermented red chilli, toasted sesame seeds, crispy onions	*ve	7.95
<b>Dry aged English beef Scotch Egg</b> , Clarence Court rich yolk egg, steak tartare dressing	*gf	8.5
<b>Baked queen scallops</b> , truffle mornay, charred leek, Parmesan crumb		8.95
<b>Hand shaped pumpkin and ricotta tortelloni</b> , truffle beurre blanc, crispy sage leaves	v	9.25

## 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>Harissa roasted butternut squash</b> , mixed ancient grains, pomegranate, garlic and thyme oil	ve	14.5
<b>Roasted woodland mushroom risotto</b> , Porcini crumb, rosemary pesto, freshly grated Parmesan <b>add grilled chorizo 2.95</b>	gf *ve	14.95
<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	16.95
<b>9oz crisp battered haddock and chips</b> , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon	gf	18.5
<b>Monkfish thermidor</b> , rich lobster mornay, Parmesan crumb, sautéed potatoes	gf	18.5

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

Aubrey Allen share our commitment to celebrating the best of the British Isles, delivering exceptional cuts of 28 day dry-aged meat and hand selecting the top 1% of cuts the country has to offer.

<b>Suffolk pork sausages</b> , English mustard and chive mash, charred Hispi cabbage, confit onion and madeira jus					14.5
<b>Confit belly of English pork</b> , crispy pressed potato terrine, smoked pumpkin purée, cavolo nero, Clonakilty black pudding crumb, Madeira jus				*gf	15.5
<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>Fragrant thai chilli pork</b> , free range Suffolk pork, crispy fried Clarence Court rich yolk egg, sticky jasmine rice, thai basil, nam jim gai					16.5
<b>Pork &amp; 'nduja mafalde</b> , 12 hour braised Suffolk pork shoulder ragu, fresh mafalde pasta, freshly grated Parmesan, smoked anchovy crumb					16.95
<b>Norfolk chicken breast and roasted woodland mushrooms</b> , creamy tarragon sauce, garlic and herb sourdough bruschetta				*gf	16.95
<b>Slow braised ox cheek and brisket pot pie</b> , aged British beef, all butter puff pastry lid, chicken and Madeira jus					17.5
<b>Buttermilk Norfolk chicken burger</b> , coronation slaw, house sauce, crispy onions, beef dripping skin on fries, mango chutney <b>add a crispy onion bhaji 1.5</b>				*gf	17.95
<b>Grosvenor Collection steak frites</b> , 28 day dry aged rump cap steak, covered in our new house recipe green pepper sauce, beef dripping skin on fries				gf	23.95

## Sides & Sauces

Star anise and beef fat roasted carrots, rosemary pesto	gf	3.5	Triple cooked beef dripping chips, rosemary and thyme sea salt	gf	4.5
Beef dripping skin-on-fries, rosemary and thyme sea salt	*ve gf	3.75	Cauliflower cheese, mature cheddar and truffle sauce, Parmesan crumb	v	4.5
Rocket and Parmesan salad, beersamic dressing	v	4.25	Roasted Hispi cabbage, miso emulsion, spiced seaweed crumb	v *gf	6.95
Colcannon mash, cavolo nero, spring onion, salted butter	v gf	4.25	Chicken and Madeira jus	gf	1.5
Mulled wine braised red cabbage, spring onion, salted butter	v *gf	4.5	New house recipe green pepper sauce	gf	2

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.