

# 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>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
<b>Buttermilk pancake stack</b> , Greek yoghurt, fruit compote, maple syrup	v	9.5
<b>Buttermilk pancake stack</b> , smoked English belly bacon, maple syrup		10.5

## *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, wilted spinach</b> , roasted portobello mushroom, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin	v *gf	10.25
<b>Eggs Benedict</b> , honey roast ham, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin	*gf	11.5
<b>Eggs Royale</b> , smoked Scottish salmon, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin	*gf	12.5
<b>Smoked Scottish salmon, scrambled Clarence Court rich yolk eggs</b> , sourdough toast, fresh chive	*gf	12.5

## *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	10.75
<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		14.5
<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	14.5
<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	14.5
<b>Crispy buttermilk chicken waffle</b> , crushed avocado, smoked English belly bacon, 'Nduja ketchup, maple syrup		15.95

## *Signature Dishes*

<b>Grosvenor Collection croque monsieur</b> , baked Kent honey roast ham, smoked Applewood, mustard, served with skin on fries, <b>add fried Clarence Court rich yolk egg for 1.5</b>		14.95
<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>Norfolk chicken breast and roasted woodland mushrooms</b> , creamy tarragon sauce, garlic and herb sourdough bruschetta	*gf	16.95
<b>Grosvenor Collection steak frites</b> , 28 day dry aged Delmonico steak, covered in our new 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
<b>Bottle of Pommery</b> , Blanc de Blanc	69
<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, apple</b> , 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.