

FIXED PRICE MENU

2 Courses 19.95 | 3 Courses 22.95

Monday to Friday 12pm – 5.30pm

To Start

French onion soup, cheese crouton, crispy onion

*gf

Grilled heritage tomato bruschetta, ancient grain sourdough, capers, sumac, red onions

ve *gf

Smoked mackerel pâté, grilled sourdough, pickled fennel

*gf

Bang-bang prawns, Sriracha and sesame mayo, coriander shoots, fresh mint - £2.95 supplement

*gf

The Main Event

Harissa roasted butternut squash, mixed ancient grains, pomegranate, garlic and thyme oil

ve

Chicken milanese, fiery tomato sauce, beef dripping skin on fries, basil and Parmesan

*gf

Mussels, chilli and garlic linguini, white wine, cream, fresh parsley

Grosvenor Collection steak frites, 28 day dry aged rump cap steak, covered in our new house recipe green pepper sauce, beef dripping skin on fries - £5 supplement

*gf

To Finish

Millionaire profiteroles, Baileys chocolate sauce, Chantilly cream, miso caramel sauce

v

Caramelised brioche bread and butter pudding, sour cherry compote, mascarpone

v

Miniature ice cream sundae; 2 scoops of gelato or sorbet, brandy snap tuille, honeycomb crumb

*ve *gf

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 the team.

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