

# 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	7.25
<b>'Nduja Scotch Egg</b> , Clarence court rich yolk egg, watercress pesto	gf	8.5
<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	10.5
<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</b> , scrambled Clarence Court rich yolk eggs, 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		14.95
<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	14.95
<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	14.95
<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 Maderia jus		17.5
<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

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

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

# From the Bar

Glass of Pommery, Brut	12
Bottle of Pommery, Blanc de Blanc	69
Spicy Margarita, tequila blanco, lime, triple sec	11
Espresso Martini, vodka, Kahlua, fresh espresso	11
Daiquiri, golden rum, lime, sugar	11
Passionfruit Martini, vodka, passionfruit, vanilla, prosecco	11
Old Fashioned, whisky, sugar, bitters	12
Negroni, gin, vermouth, Campari	12
Bloody Mary, Ketel One, house blend spiced tomato juice, celery, lemon, olive	11.5

# Non-Alcoholic Cocktails

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

# British Tea Blends

English breakfast	2.75
Earl grey	2.75
Queen of green	2.65
Proper peppermint	2.65
Chamomile	2.65
Fresh Mint	2.65

# Artisan Coffee

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