DINE IN WITH US

Two Grosvenor Collection classics and a carafe of wine 37.95

Grosvenor Collection Classics

*gf

*gf

*gf

*gf

*Braised Norfolk chicken & bacon pot pie, leek and tarragon cream sauce, all butter puff pastry lid, buttered mash, beef fat roasted carrot, chicken and Madeira jus

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

*gf

*Spring vegetable and wild garlic risotto, charred asparagus, freshly grated Parmesan add grilled pancetta £2.95

28 day dry-aged chuck steak burger, house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup

Scottish smoked salmon and prawn fishcake, poached Clarence court rich yolk egg, rich lobster mornay, spiced seaweed crumb

Confit Belly of English Pork, spring vegetable and white bean cassoulet, salsa verde

From the Bar

Enjoy with a carafe of our sommelier selected wines below, or upgrade to a bottle for an extra 9.95

Finca Valero Tempranillo Garnacha | a smooth easy drink red with black fruit flavours and a hint of spice

Finca Valero Macabeo | a fruity white with refreshing notes of peach and apple notes and a fresh acidity on the finish

Miraflors Rosé, Domaine Lafage | juicy, with pure strawberry, citrus and orange peel flavours

Something Special

Delve into our cellars and upgrade to your choice of wine to one of our hand selected favourites

Carafe Bottle

*gf

Catena, Vista Flores, Malbec £12 supplement £24 supplement

Spy Valley, Sauvignon Blanc £12 supplement £24 supplement

Azure Rosé Mirabeau, Provence £12 supplement £24 supplement

v = vegetarian ve = vegan gf = gluten free *ve = can be adapted to vegan on request *gf = can be adapted to gluten free on request