

MAIN MENU

LIGHT BITES & NIBBLES

Pitted Nocellara olives , served on crushed ice VE	4.5
Freshly baked ancient grain sourdough , wild garlic butter *VE	6
Corn ribs , kombu and paprika seasoning VE	6.25
Serrano ham croquettes , aioli, parmesan	7.5

SMALL PLATES

Bang-bang cauliflower , Sriracha and sesame mayo, coriander shoots V	6.5
Crispy English whitebait , lemon aioli	7
English garden vegetable soup , peas, asparagus, herb oil	8
Nduja Scotch Egg , whipped mascarpone and goat's cheese	8.25

FROM THE GARDEN, LAND, SEA & GRILL

Risotto primavera , grilled artichoke, truffled fonduta *VE	15
Grosvenor Collection 28 day dry-aged steak burger , house sauce, crispy onions, beef dripping skin on fries, nduja ketchup add smoked Applewood cheese 1.25, add smoked English bacon 1.25, double up for 4.95	17.25
Buttermilk chicken breast burger , smoked applewood cheese, house ranch dressing, smoked bacon crumb, confit onion, beef dripping skin on fries	18.25
Chicken and mushroom pie , wild garlic mash, roast carrot, tarragon sauce	18.5
Signature battered haddock and chips , triple cooked beef dripping chips, braised marrowfat peas, homemade tartare sauce, fresh lemon	19.25
Grosvenor Collection steak frites , 28 day dry aged rump cap steak, triple peppercorn sauce, beef dripping skin on fries	24.5

ADD SIDES

Buttered spring greens *VE	4.5
Isle of Wight tomatoes , whipped Rosary goats cheese and mascarpone, raspberry vinaigrette V	4.75
Caesar salad , charred croutons, parmesan add anchovies 1.5	5
Beef dripping skin on fries , rosemary and thyme sea salt, add parmesan and truffle 2 *VE	5
Triple cooked beef dripping chips , rosemary and thyme sea salt, add parmesan and truffle 2 *VE	5
Signature cauliflower cheese , mornay sauce (Sunday menu only) V	7.5

DESSERTS

Eton mess , vanilla chantilly, macerated strawberry V	6.5
Apple & sour cherry crumble , caramelised oat crumb, rich yolk egg custard *VE	7
Signature sticky toffee pudding , spiced brandy snap, French vanilla gelato, miso caramel sauce V	9
Rhubarb and custard craquelin choux bun V	9
One scoop of gelato or sorbet *VE	3
Three scoops of gelato or sorbet *VE	7

Choose from: French vanilla, Strawberry meringue, Salted caramel, Banana and chocolate shavings, Lemon sorbet, Hedgerow sorbet

Allergens: Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request. V = vegetarian. VE = vegan.

An optional 10% service charge will be added to your bill