



# FIXED PRICE MENU

£21.95 for 2 courses | £24.95 for 3 courses

AVAILABLE MONDAY TO FRIDAY

## STARTERS

English garden vegetable soup, peas, asparagus, herb oil

Isle of Wight tomatoes, whipped Rosary goats' cheese  
and mascarpone, raspberry vinaigrette \*VE

Crispy English whitebait, lemon aioli

Ham hock terrine, Russian salad, caperberries, toasted sourdough

## MAINS

5oz battered haddock and chips, triple cooked beef fat chips,  
braised marrowfat peas, homemade tartare sauce, fresh lemon

Risotto primavera, grilled artichoke, truffled fonduta \*VE

Buttermilk chicken escalope, Caesar dressing, cos lettuce

Grosvenor Collection steak frites, 28-day dry aged rump cap steak,  
house triple peppercorn sauce, beef dripping skin on fries (£5 supplement)

## DESSERTS

Dark chocolate roulade and mousse, Sour cherry compote V

Jam sponge pudding, rich yolk egg custard V

Banoffee sundae, Chantilly cream, miso butterscotch, caramelised banana v

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