

A LA CARTE MENU

Monday to Friday 12pm - 3pm | 5pm - 9.30pm

Saturday 3pm - 9.30pm

Breads

Indulge in a selection of artisan breads, freshly baked and served with our favourite butters, dressings and dips.

Freshly baked ancient grain sourdough, marmite butter	*ve	5.5
Grilled flatbread, goats cheese and sumac whip, green figs, sumac onions, pumpkin seed dukkah	v	6.25
Rosemary and garlic focaccia, drizzled with extra virgin olive oil, beersamic dressing, rosemary pesto dip	*ve	6.25

Small Plates

Small but perfectly formed, our light bites and starters celebrate the season's harvest with homegrown produce from British lands & shores.

Bang-bang cauliflower, Sriracha and sesame mayo, coriander shoots, fresh mint or upgrade to Crispy battered bang-bang tiger prawns 2.5	ve gf gf	5.5
Oxford blue and endive salad, crisp apple, pumpkin seed dukkah, watercress shoots, mustard vinaigrette	v gf	7.25
French onion soup, cheese crouton, crispy onion - <i>back by popular demand</i>	*gf	7.5
Whipped wild mushroom parfait, pickled garden vegetables	ve *gf	7.95
Miso glazed crispy beef salad, fragrant rice noodle salad, fermented red chilli, toasted sesame seeds, crispy onion	*ve	7.95
Dry aged English beef Scotch Egg, Clarence Court rich yolk egg, steak tartare dressing	*gf	8.95
Baked queen scallops, truffle mornay, charred leek, Parmesan crumb		9.25
Hand shaped pumpkin and ricotta tortelloni, truffle beurre blanc, crispy sage leaves	v	9.5

From the Garden

William Reynolds began trading from a market stall in Hackney in 1945. Today, Reynolds are a hallmark of quality, delivering fresh fruit and vegetables to Britain's finest establishments.

Harissa roasted butternut squash, mixed ancient grains, pomegranate, garlic and thyme oil	ve	14.5
Roasted woodland mushroom risotto, Porcini crumb, rosemary pesto, freshly grated Parmesan add grilled chorizo 2.95	gf *ve	14.95
Plant based mushroom burger, smoked vegan cheese, spiced tomato chutney, skin on fries	ve	17.5

From the Sea

Our day boat fish comes from the world famous Brixham Fish Market. Sustainably sourced from British South Coast waters and delivered daily to our kitchens.

Scottish smoked salmon and prawn fishcake, poached Clarence Court rich yolk egg, lobster mornay, spiced seaweed crumb	gf	16.95
9oz crisp battered haddock and chips, triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon	gf	18.5
Monkfish thermidor, rich lobster mornay, Parmesan crumb, sautéed potatoes	gf	18.95

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

Aubrey Allen share our commitment to celebrating the best of the British Isles, delivering exceptional cuts of 28 day dry-aged meat and hand selecting the top 1% of cuts the country has to offer.

Suffolk pork sausages , English mustard and chive mash, charred Hispi cabbage, confit onion and Madeira jus					14.5
Confit belly of English pork , crispy pressed potato terrine, smoked pumpkin purée, cavolo nero, Clonakilty black pudding crumb, Madeira jus			*gf		15.5
Grosvenor Collection 28 day dry-aged chuck steak burger , house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup add smoked Applewood cheese 1.00, add bone marrow melt 2.5			*gf		16.5
Fragrant thai chilli pork , free range Suffolk pork, crispy fried Clarence Court rich yolk egg, sticky jasmine rice, thai basil, nam jim gai					16.5
Pork & 'nduja mafalde , 12 hour braised Suffolk pork shoulder ragu, fresh mafalde pasta, freshly grated Parmesan, smoked anchovy crumb					16.95
Norfolk chicken breast and roasted woodland mushrooms , creamy tarragon sauce, garlic and herb sourdough bruschetta			*gf		16.95
Slow braised ox cheek and brisket pot pie , aged British beef, all butter puff pastry lid, chicken and Madeira jus					17.5
Buttermilk Norfolk chicken burger , coronation slaw, house sauce, crispy onions, beef dripping skin on fries, mango chutney add a crispy onion bhaji 1.5			*gf		17.95
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			gf		23.95

Sides & Sauces

Star anise and beef fat roasted carrots, rosemary pesto	gf	3.5	Triple cooked beef dripping chips, rosemary and thyme sea salt	gf	4.5
Beef dripping skin-on-fries, rosemary and thyme sea salt	*ve gf	3.75	Cauliflower cheese, mature cheddar and truffle sauce, Parmesan crumb	v	4.5
Rocket and Parmesan salad, beersamic dressing	v	4.25	Roasted Hispi cabbage, miso emulsion, spiced seaweed crumb	v *gf	6.95
Colcannon mash, cavolo nero, spring onion, salted butter	v gf	4.25	Chicken and Madeira jus	gf	1.5
Mulled wine braised red cabbage, spring onion, salted butter	v *gf	4.5	New house recipe green pepper sauce	gf	2

Additional dietary and allergen information is available from a member of the team.
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.