

DINE IN WITH US

Two Grosvenor Collection classics and a carafe of wine
37.95

Grosvenor Collection Classics

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

Suffolk pork sausages, English mustard and chive mash, charred Hispi cabbage, confit onion and Madeira jus

Slow braised ox cheek and brisket pot pie, aged British beef, all butter puff pastry lid, buttered mash, chicken and Madeira jus

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

gf

Roasted woodland mushroom risotto, Porcini crumb, rosemary pesto, freshly grated Parmesan, *add grilled chorizo 2.95*

gf *ve

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

Something Special

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

	<i>Carafe</i>	<i>Bottle</i>
Catena, Vista Flores, Malbec	<i>£12 supplement</i>	<i>£24 supplement</i>
Spy Valley, Sauvignon Blanc	<i>£12 supplement</i>	<i>£24 supplement</i>

v = vegetarian ve = vegan gf = gluten free

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

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.