

A LA CARTE MENU

Monday to Friday 12pm - 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 , wild garlic butter	*ve	5.5
Grilled flatbread , 'nduja and mascarpone sauce, fermented red chilli, bocconcini		6.25
Rosemary and garlic focaccia , drizzled with extra virgin olive oil, beersamic dressing, watercress 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 <i>or upgrade to Crispy battered bang-bang tiger prawns 2.95</i>	ve gf	5.5
Fresh spinach and ricotta ravioli , cacio e pepe sauce, rocket	gf	
	v	6.95
Whipped wild mushroom parfait , pickled garden vegetables	ve *gf	7.25
Goats cheese and heritage tomato salad , black olives, avocado and garden herb dressing	*ve gf	7.25
French onion soup , cheese crouton, crispy onion	*gf	7.5
'Nduja Scotch Egg , Clarence Court rich yolk egg, watercress pesto	gf	8.5
Hoisin glazed crispy duck and watermelon salad , Asian slaw, fermented red chilli, toasted sesame seeds	*ve	8.95

From the Grill

Using exceptional cuts of 28 day dry-aged meat from Aubrey Allen, we cook these dishes over a hot grill for a crisp, smoky exterior that gives way to succulent, juicy flavours.

Grosvenor Collection 28 day dry-aged chuck steak burger , house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup <i>add smoked Applewood cheese 1.00, add bone marrow melt 2.5</i>	*gf	16.5
Grosvenor Collection steak frites , 28-day dry aged rump cap steak, house green pepper sauce, beef dripping skin on fries	gf	23.95
10oz dry aged haunch fillet of beef , braised onion, bone marrow butter, beef dripping skin on fries	gf	29.95

Sauces

Chicken and Madeira jus	gf	1.5	Green pepper sauce	gf	1.5
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From the Land

Aubrey Allen share our commitment to celebrating the best of the British Isles, hand selecting the top 1% of cuts the country has to offer.

Suffolk pork sausages , English mustard and chive mash, buttered spring greens, confit onion and Madeira jus		15.5
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
Confit belly of English Pork , spring vegetable and white bean cassoulet, salsa verde	gf	16.95
Grosvenor Collection chicken Caesar , charred asparagus spears, fresh Romaine heart, Parmesan and truffle dressing, smoked anchovy and rosemary crumb	gf	17.25
Braised Norfolk chicken and bacon pot pie , leek and tarragon cream sauce, all butter puff pastry lid, buttered mash, beef fat roasted carrot, chicken and Madeira jus		17.5
'Nduja chicken , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil, mascarpone sauce	*gf	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		17.95
Roasted pavé of Cornish spring lamb , pea and mint puree, Jersey Royals, mint jelly	gf	25.95

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.

Spring vegetable and wild garlic risotto , charred asparagus, freshly grated Parmesan add grilled pancetta 2.95	gf *ve	14.95
Brick Lane roasted aubergine , Goan vegetable curry, gunpowder potatoes add a crispy onion bhaji 1.5	ve *gf	15.95
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
Grosvenor Collection crisp battered haddock and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon	gf	18.5
Pan roasted salmon fillet , pommes anna, grilled asparagus, chive beurre blanc	gf	21.95

Greens & Salads

Star anise and beef fat roasted carrots, watercress pesto	gf	3.5
Rocket & Parmesan salad, beersamic dressing		4.25
Heritage tomato salad, tarragon vinaigrette, garden herbs	ve gf	4.5
Tender spring green vegetables	*ve gf	4.5
Cauliflower cheese to share, triple cheese mornay sauce	v	6.95

Potatoes

Beef dripping skin-on-fries, rosemary and thyme sea salt	*ve gf	3.75
Jenga chips; triple cooked beef dripping chips, rosemary and thyme sea salt	gf	4.5
Jersey Royals, wild garlic butter	v gf	4.95
Crispy pommes anna, miso emulsion, spiced seaweed crumb	v	5.95