



SUNDAY MENU

Can we tempt you with a small plate or a dessert to go with your Sunday roast?

Enjoy any two-courses for £27.50 or three-courses for £32.95

****THESE DISHES ARE EXCLUDED FROM THIS OFFER**

LIGHT BITES & BREADS

Pitted Nocellara olives, served on crushed ice VE 4.5 | **Salt & vinegar scratchings** 4.5

Freshly baked ancient grain sourdough, wild garlic butter *VE 6

NEW Corn ribs, kombu and paprika seasoning VE 6.25 | **NEW Serrano ham croquettes**, aioli, parmesan 7.5

SMALL PLATES

Our light bites and starters may be small, but they are perfectly crafted to celebrate the bounty of the season's harvest.

Bang-bang cauliflower , Sriracha and sesame mayo, coriander shoots	V	6.5
NEW Ham hock terrine , Russian salad, caperberries, toasted sourdough		8
NEW English garden vegetable soup , peas, asparagus, herb oil		8
NEW Hot honey kissed burrata , charred carrots, dukkah **	*VE	9.5
NEW Sesame prawn and squid crumpet , Nam Jim dipping sauce **		10

FROM THE LAND, SEA & GARDEN

Elevated classics infused with modern flair are presented alongside dishes that honour the rich flavors and diversity of global cuisine. All of this is achieved while highlighting the finest produce and ingredients sourced from throughout the British Isles.

NEW Risotto primavera , grilled artichoke, truffled fonduta	*VE	15
Plant based burger , vegan cheese, beetroot relish, miso mayonnaise, skin on fries	VE	17.5
Char-grilled smoked haddock fillet, dill and chive fishcake , poached rich yolk egg, mustard cream		18
Buttermilk chicken breast burger , smoked applewood cheese, house ranch dressing, smoked bacon crumb, confit onion, beef dripping skin on fries		18.25
Signature battered haddock and chips , triple cooked beef dripping chips, braised marrowfat peas, homemade tartare sauce, fresh lemon <i>Our 10 oz haddock is sourced from the royal warrant boats of Brixham and coated in an exceptionally crispy batter</i>		19.25

FROM THE ROBATA GRILL

Utilising premium cuts of 28-day dry-aged meat sourced from our meticulously chosen, high-quality suppliers, this traditional Japanese cooking method is known as 'fireside grill'. The meat is cooked over an open fire of glowing coals, resulting in a crispy, smoky exterior and succulent, juicy flavors.

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
Our award-winning burger is crafted using only the highest quality ingredients, which is why it has earned its status as a Grosvenor classic!

Grosvenor Collection steak frites, 28-day dry aged rump cap steak, triple peppercorn sauce, beef dripping skin on fries 24.5

SAUCES Red wine and madeira jus 2 | Triple peppercorn sauce 2 | Bearnaise sauce v 2

GROSVENOR SUNDAY ROASTS

Sundays are our favourite day of the week as we love to nourish families with delicious meals. A Grosvenor Sunday lunch is unparalleled, featuring homemade dishes crafted from only the finest ingredients.

ALL SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, TENDER VEGETABLES, ROASTED ROOTS, DUCK FAT ROAST POTATOES AND HOUSE GRAVY

Truffled celeriac and mushroom pithivier, roast potatoes, seasonal greens, gravy *VE 18.5

Honey roast belly of English pork, cider apple sauce, crackling 19.75

Half spatchcock roast Norfolk chicken, lemon, garlic and herb butter 18.75

Rosemary roasted leg of West Country lamb, crisp pea and ricotta bon bon, homemade mint jelly 20.5

Dry aged rump of British beef, homemade horseradish cream 24.5

Dry aged sirloin of British beef, homemade horseradish cream ** 28.5

Extra duck fat roast potatoes and Yorkshire puddings 1 pp | Signature cauliflower cheese, mornay sauce v 7.5

Elevate your dining experience with these bowls of seasonal delights. They make the ideal complement to any meal!

GREENS & SALADS

NEW Classic Caesar salad, crisp lettuce, crunchy charred croutons, shaved Parmesan cheese ADD ANCHOVIES £1.50 5

NEW Isle of Wight tomatoes, whipped Rosary goats' cheese and mascarpone, raspberry vinaigrette v 4.75

NEW Buttered spring greens including garden peas, edamame beans *VE 4.5

POTATOES

Beef dripping skin on fries, rosemary and thyme sea salt *VE 5
ADD PARMESAN AND TRUFFLE £2

Triple cooked beef dripping chips, rosemary and thyme sea salt *VE 5
ADD PARMESAN AND TRUFFLE £2

Sautéed new potatoes, salsa verde, capers v 7.5

Please refer to our main menu for our tempting selection of desserts

PLEASE NOTE: THE CHEESE SHARING PLATE IS NOT INCLUDED IN THE SUNDAY TWO AND THREE COURSE OFFER

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