

BRUNCH MENU

Saturday 11am until 3pm

Small Plates

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

Whipped wild mushroom parfait , grilled sourdough, pickled enoki mushrooms, porcini crumb	ve *gf	8.25
Miso glazed crispy beef salad , fragrant rice noodle salad, fermented red chilli, toasted sesame seeds, crispy onions	*ve	8.5
Dry aged English beef Scotch Egg , Clarence Court rich yolk egg, steak tartare dressing	*gf	9.5
Hand shaped pumpkin and ricotta tortelloni , truffle beurre blanc, crispy sage leaves	v	9.5
Baked queen scallops , truffle mornay, charred leek, Parmesan crumb		9.95
Buttermilk pancake stack , Greek yoghurt, fruit compote, maple syrup	v	10.95
Buttermilk pancake stack , smoked English belly bacon, maple syrup		11.95

Eggs

The graceful green shells of Clarence Court's Seabright Sage eggs, delicate in colour, are a striking contrast to the golden centre. Clarence Court birds lay at their own natural, slow speed, resulting in beautifully distinctive, richer eggs.

Eggs Florentine, wilted spinach , roasted portobello mushroom, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin	v *gf	10.95
Eggs Benedict , honey roast ham, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin	*gf	12.5
Eggs Royale , smoked Scottish salmon, poached Clarence Court rich yolk eggs, chervil hollandaise, toasted English muffin	*gf	13.5
Smoked Scottish salmon, scrambled Clarence Court rich yolk eggs , sourdough toast, fresh chive	*gf	13.5

Classic Breakfasts

Smashed Avocado , toasted sourdough, heritage tomatoes, fermented red chilli and toasted seeds, add poached Clarence Court rich yolk eggs for 3.00	ve	10.75
Full English Breakfast , free range sausages, smoked belly bacon, Clonakilty black pudding, potato hash, Clarence Court rich yolk eggs, portobello mushroom, grilled tomato, baked beans, toasted sourdough		14.95
English Garden Breakfast , plant-based sausage, Clarence Court rich yolk eggs, portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato hash, toasted sourdough	v	14.95
Plant based breakfast , plant-based sausage, vegan bacon, portobello mushroom, grilled tomato, potato hash, baked beans, wilted spinach, smashed avocado, toasted sourdough	ve	14.95
Crispy buttermilk chicken waffle , crushed avocado, smoked English belly bacon, 'Nduja ketchup, maple syrup		15.95

Signature Dishes

Grosvenor Collection croque monsieur , baked Kent honey roast ham, smoked Applewood, mustard, served with skin on fries, add fried Clarence Court rich yolk egg for 1.5		14.95
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
Norfolk chicken breast and roasted woodland mushrooms , creamy tarragon sauce, garlic and herb sourdough bruschetta	*gf	17.5
Grosvenor Collection steak frites , 28 day dry aged Delmonico steak, covered in our new house recipe green pepper sauce, beef dripping skin on fries	gf	23.95

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

Brunch Cocktails

Enjoy a large plate and 90 minutes of free-flowing brunch cocktails for 45.00

Make it a moment with our cocktail trees. 12 brunch cocktails for 115.00

Kir royale , prosecco, cassis	12.5
Mimosa , prosecco, fresh orange	11.5
Bellini , prosecco, peach	11.5
Aperol spritz , prosecco, soda, orange	11.5
Campari spritz , prosecco, soda, orange	11.5
Mirabeau spritz , Mirabeau rosé gin, sparkling wine, fresh raspberry, soda	11.5

From the Bar

Glass of Pommery , Brut	12.5
Bottle of Pommery , Blanc de Blanc	70
Spicy Margarita , tequila blanco, lime, triple sec	11
Espresso Martini , vodka, Kahlua, fresh espresso	11
Daiquiri , golden rum, lime, sugar	11
Passionfruit Martini , vodka, passionfruit, vanilla, prosecco	11
Old Fashioned , whisky, sugar, bitters	12
Negroni , gin, vermouth, Campari	12
Bloody Mary , Ketel One, house blend spiced tomato juice, celery, lemon, olive	11.5

Non-Alcoholic Cocktails

Elderflower spritz , elderflower, apple, lemonade	8.5
Mojito , apple, lime, mint, soda	8.5
No-groni , Tanqueray 0%, Æcorn Aromatic & Bitter	8.5

British Tea Blends

English breakfast	2.75
Earl grey	2.75
Queen of green	2.65
Proper peppermint	2.65
Chamomile	2.65
Fresh Mint	2.65

Artisan Coffee

Single espresso	2.4
Double espresso, americano	2.95
Cappuccino, flat white, latte	3.25
Matcha latte	3.2
Liqueur coffee , Baileys, Amaretto or Johnnie Walker	5.5
Hot Chocolate	3.45

Additional dietary and allergen information is available from the team.

A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.