

Light bites & Breads

Indulge in a selection of artisan breads, snacks and nibbles

Pitted Nocellara olives, served on crushed ice	ve gf	3.95
Salt & vinegar scratchings		4.5
Freshly baked ancient grain sourdough, miso and citrus butter	*ve	5.5
Truffle arancini, aioli, parmesan	v	6.95

Small Plates

Small but perfectly formed, our light bites and starters celebrate the season's harvest

Bang-bang cauliflower, Sriracha and sesame mayo, coriander shoots or upgrade to crispy battered king prawns £2.95	v	5.95
Duck liver parfait, confit onion and sherry marmalade, truffle cream, toasted brioche	*gf	7.95
Cauliflower veloute, Jerusalem artichoke crisps, parmesan & chive	*gf	8.25
'Nduja Scotch Egg, Brown HP sauce	*gf	8.5
Burrata, beetroot carpaccio, coriander hibiscus oil, pangrattato	*ve *gf	9.75
Bloody Mary prawn cocktail, poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb		9.95
Seared scallops, roasted pumpkin, confit potato, miso and dashi cream, furikake	gf	12.5

From the Garden & Land

Elevated classics with contemporary flair sit alongside dishes that celebrate the depth and flavours of global cuisine.

All whilst showcasing the finest produce and ingredients from across the British Isles.

Red lentil dhal tadka, garam masala roasted cauliflower, cumin carrots, coconut & coriander Add Grilled chicken breast £10 Add Tandoori spiced trout fillet £10 Add Pan roasted tofu £5	ve *gf	14.5
Wild mushroom risotto, porcini crumb, baby watercress, freshly grated parmesan	*ve gf	15.5
Pork belly, charred tenderstem broccoli, celeriac puree, prunes in Armagnac	*gf	16.95
Plant based Simplicity burger, vegan cheese, beetroot relish, miso mayonnaise, skin on fries	ve	17.5
Buttermilk Norfolk chicken burger, smoked Applewood cheese, streaky bacon crumb, house ranch dressing, confit onion, beef dripping skin on fries		17.5
8-hour slow braised shoulder of beef bourguignon, beef fat carrot, horseradish mash, smoked streaky bacon	gf	20.5

From the Sea

The finest sustainably caught Atlantic & British fish showcase the culinary traditions of the British Isles.

From the pristine waters of the Atlantic to the coastal shores of the UK, these fish offer a true taste of the sea.

Devon fishcake, poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb	*gf	16.95
Signature battered cod and chips, triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon	*gf	18.75
Scottish Smoked Haddock, three cheese and potato gratin		18.75

Ask our team about the daily specials

From the Robata Grill

Using exceptional cuts of 28 day dry-aged meat from Aubrey Allen, this traditional Japanese cooking style translates to ‘fireside grill’. Cooked over an open fire of hot coals expect a crisp, smoky exterior to give way to succulent, juicy flavours.

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 our dry-aged steak burger for 4.95	*gf	16.95
Grosvenor Collection steak frites, 28-day dry aged rump cap steak, house green pepper sauce, beef dripping skin on fries	*gf	23.95
Mixed grill of Cornish lamb, za’atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread	*gf	24.95
Venison Haunch Rossini, Duck liver Croute, Truffle Butter and Madeira Jus, buttered mash and greens	*gf	28.95
10 oz dry aged ribeye, miso glazed onion, roasted celeriac, confit garlic, beef dripping skin on fries, add chimichurri sauce £2	*gf	31.5

SAUCES Red wine and madeira jus gf 2 | Green pepper sauce gf 2 | Bearnaise sauce v gf 2

Greens, Salads & Potatoes

Trio of seasonal greens	ve *gf	4.5	Beef dripping skin on fries, rosemary and thyme sea salt, add parmesan and truffle £2	*ve *gf	4.5
Roasted squash, salt baked beetroot, rosemary pesto, radicchio	ve gf	4.65	Triple cooked beef dripping chips, rosemary and thyme sea salt, add parmesan and truffle £2	*ve *gf	4.95
Rocket, fig, hummus, goat's cheese, balsamic dressing	v gf	4.95	Gratin dauphinoise, add bayonne ham £2	v gf	7.5
			Cauliflower cheese to share, rich mornay sauce	v	7.5

Desserts

Apple and plum crumble, caramelised oat crumb, Clarence Court rich yolk egg custard	*ve	6.95
Banoffee sundae, chantilly cream, miso butterscotch, caramelised banana, honeycomb	v	7.5
Vanilla parfait, fresh mango, pomegranate and basil	v *gf	8
Signature sticky toffee pudding, spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
Baby Stout, dark chocolate mousse, Irish whiskey cream, shortbread biscuit	v	9.5
Treacle tart, candied orange, Earl Grey Chantilly		9.95
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Cashel Blue or Cornish Brie, onion puree, fig and sultana toast	*gf	8.95
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Gelato French Vanilla, Chocolate Truffle, Iced Latte, Clotted Cream and Cherry Ripple, Banana and Chocolate Shavings, Matcha, Strawberry Meringue One scoop £3 or three scoops £7	v *gf	
Sorbet Lemon, Hedgerow, Blackberry and Liquorice One scoop £3 or three scoops £7	ve gf	

In the heart of the South Downs, MOOKA independently craft a bespoke selection of flavours for our menus using traditional methods and original recipes