

A LA CARTE MENU | DINNER

Snacks & Nibbles

Indulge in a selection of artisan breads, snacks and nibbles

Pitted Nocellara olives , served on crushed ice	ve gf	3.95
Chorizo spiced pork scratchings	gf	4.5
Freshly baked ancient grain sourdough , miso and citrus butter	*ve	5.5
Sweetcorn bites , spiced seaweed crumb	*ve *gf	5.5
Chorizo arancini , aioli, freshly grated Parmesan		6.95

Small Plates

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

Gochujang fried oyster mushrooms , sesame, edamame, Kimchi <i>or upgrade to crispy battered king prawns 2.95</i>	ve gf	5.95
Game terrine , piccalilli, tarragon & grain mustard Chantilly		7.95
French onion soup , gruyère crouton		8.25
'Nduja Scotch Egg , Clarence court rich yolk egg, pesto, 'nduja ketchup	gf	8.5
Burrata , beetroot carpaccio, coriander hibiscus oil, pangrattato	*ve *gf	9.75
Bloody Mary prawn salad , poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado, orange segments, spiced seaweed crumb		9.95
Seared scallops , roasted crown prince pumpkin, miso & dashi cream, furikake	gf	12.5

From the Garden, Land & Sea

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.

Roasted pumpkin risotto , freshly grated Parmesan, crispy sage <i>add grilled pancetta 2.95</i>	*ve gf	15.5
Brick lane prawn aloo masala , basmati rice, kachumba salad	*ve gf	16.5
Devon crabcake , poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb	*gf	16.95
Pork belly , balsamic braised red cabbage, celeriac purée, honey glazed plum	*gf	16.95
Mushroom and beetroot Simplicity burger , vegan Kraft cheese, beetroot relish, miso mayonnaise, skin on fries	ve	17.5
Pork & 'nduja ragu , 12-hour braised Suffolk pork shoulder ragu, freshly grated Parmesan, smoked anchovy crumb		17.5
Buttermilk Norfolk chicken burger , smoked Applewood cheese, house ranch dressing, confit onion, beef dripping skin on fries		17.95
Signature battered haddock and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon		18.75
Seared fillet of seabass , bouillabaisse, mussels, fennel and saffron	gf	19.95

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 , streaky bacon crumb, 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
10oz dry aged ribeye , miso glazed onion, roasted celeriac, confit garlic, beef dripping skin on fries add chimichurri sauce 2	*gf	31.5

Sauces

Chicken and Madeira jus	gf	1.5	Green pepper sauce	gf	2	Chimichurri sauce	gf	2
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Greens & Salads

Roasted squash, Isle of Wight tomato, basil pesto	ve gf	4.5
Rocket, fig, hummus, goat's cheese, balsamic dressing	v gf	4.95
Sautéed hispi cabbage, broccoli, kale, sesame, garlic	ve gf	5.95

Potatoes

Beef dripping skin-on-fries, rosemary and thyme sea salt	*ve *gf	4.5
Triple cooked beef dripping chips, rosemary and thyme sea salt	*ve *gf	4.95
Gratin dauphinoise <i>add bayonne ham 2</i>	v gf	7.5

Desserts

Apple & plum crumble , caramelised oat crumb, Clarence Court rich yolk egg custard	*ve	6.95
Banoffee sundae , Chantilly cream, miso butterscotch, caramelised banana, honeycomb	v	7.95
Dark chocolate cup , chocolate mousse, vanilla gelato, caramel pear	v gf	8.5
Signature sticky toffee pudding , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
Cashel Blue or Cornish Brie , spiced plum, freshly baked scone, clotted cream	*gf	8.95
Craquelin choux bun , crème pâtissière, blackberry & liquorice sorbet		9.5
San Sebastian cheesecake , apple and fig compote		9.5

Gelato

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

One scoop of gelato or sorbet	3	Three scoops of gelato or sorbet	7
Gelato French Vanilla, Chocolate Truffle, Iced Latte, Clotted Cream & Cherry Ripple, Banana and Chocolate Shavings, Matcha, Strawberry Meringue			v *gf
Sorbet Lemon, Hedgerow, Blackberry and Liquorice			ve gf