

A LA CARTE MENU | SATURDAY

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

Brunch Specials

Available 11am – 3pm | Enjoy any brunch special or main course with 90 minutes of free-flowing brunch cocktails for 35.00 including prosecco, bellini, mimosa, Bloody Mary or Aperol spritz

Smashed avocado and toasted sourdough , heritage tomatoes, fermented red chilli and toasted seeds, <i>add poached Clarence Court rich yolk eggs 3.00</i>	ve *gf	11.5
Smoked Scottish salmon , scrambled Clarence Court rich yolk eggs, sourdough toast, fresh chive	*gf	13.5
Full English breakfast , free range sausage, smoked English belly bacon, Clonakilty black pudding, potato and onion hash brown, Clarence Court rich yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, toasted sourdough		15.5
English Garden breakfast , plant-based sausage, Clarence Court rich yolk eggs (cooked to your liking), roasted portobello mushroom, grilled tomato, baked beans, wilted spinach, smashed avocado, potato and onion hash, toasted sourdough.	*ve	15.5
Plant based breakfast , plant-based sausage, roasted portobello mushroom, grilled tomato, potato and onion hash brown, baked beans, wilted spinach, smashed avocado, toasted sourdough	ve	15.5
Crispy buttermilk chicken waffle , crushed avocado, smoked English belly bacon, 'nduja ketchup, maple syrup		16.5

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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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 add grilled pancetta 2.95	*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 Symplicity 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

Greens & Salads

Rocket, fig, hummus, goat's cheese, balsamic dressing	v gf	4.95
Roasted squash, Isle of Wight tomato, basil pesto	ve gf	4.5
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	*gf	4.95
Gratin dauphinoise add bayonne ham 2	v gf	7.5

Additional dietary and allergen information is available from a member of the team.
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.