



SUNDAY MENU

LIGHT BITES & BREADS

Irresistible Nocellara Olives VE 4.5 | **NEW Truffle seasoned pork scratchings** 4.5

NEW Freshly baked ancient grain sourdough, Marmite butter V, *VE 6

Corn Ribs, lime, chilli and coriander butter VE 6.5 | **NEW Chicken Kiev Croquettes**, herb aioli, parmesan 7.5

SMALL PLATES

Small yet perfectly formed, our light bites and starters are packed full of incredible flavours.

Bang-bang Cauliflower , Sriracha and sesame mayo, coriander shoots	VE	6.5
NEW Game Tagine Terrine , gooseberry and coriander chutney, rose harissa, sourdough toast		8.5
NEW French Onion Soup , raclette rarebit croquette		9
NEW Coronation Crab Crumpet , poached egg		9.7
NEW Twice baked Cheese Soufflé , brie mornay, Wild Thyme honey	V	9.95
Baked Scallops in Shells , 'Nduja spiced butter, pickled fennel, sourdough crumb		12.75

FROM THE LAND, SEA & GARDEN

Accompanied by dishes that celebrate the vibrant flavours and variety of global cuisine, our menus also proudly highlight the finest produce and ingredients sourced from across the British Isles.

NEW Wild Mushroom Risotto , porcini crumb, truffled fonduta	V, *VE	15.5
Redefine Meat™ Plant-Based Burger topped with vegan cheese, beetroot relish, miso mayonnaise and skin-on fries <i>Redefine Meat use innovative technology to create their award-winning burger from entirely plant-based ingredients</i>	VE	18.5
Buttermilk Chicken Breast Burger , smoked Applewood cheese, house ranch dressing, smoked English streaky bacon, confit onion, beef dripping skin on fries		19.5
Grosvenor Signature Battered Fish* , a generous portion served with triple-cooked beef dripping chips, braised marrowfat peas, homemade tartare sauce and fresh lemon <i>*Fish may change dependent on seasonal availability and weekly market price</i>		19.95
NEW Grosvenor Signature Fish Pie , packed with salmon, white fish, smoked haddock and prawns, topped with duchess potato and herb crusted mussels		21

V = vegetarian. VE = vegan. *VE = can be adapted to vegan.

Allergens: Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request.

FROM THE GRILL

All the meat on our Grill Menu is supplied by Aubrey Allen, one of the only butchers that hold The Royal Warrant.

Grosvenor Signature Steak Burger topped with house sauce, crispy onions, beef dripping skin-on fries and 'Nduja ketchup 17.75
Add smoked Applewood cheese 2, smoked English streaky bacon 2, double up patty 5

Grosvenor Signature Steak Frites 28-day dry aged rump cap steak, triple peppercorn sauce, beef dripping skin on fries 25.95

House Recipe Sauces

Triple peppercorn sauce 2.5 | Red wine and madeira jus 2.5 | HP Sauce Gravy 2.5 | Bearnaise sauce v 3.5

GROSVENOR SUNDAY ROASTS

Sundays are our favourite day of the week! A Grosvenor Sunday lunch is truly exceptional, with carefully prepared homemade dishes and using only the highest quality ingredients.

ALL ROASTS ARE SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, FRESH SEASONAL VEGETABLES, ROASTED ROOTS, DUCK FAT ROAST POTATOES AND LASHINGS OF OUR SPECIAL RECIPE HOUSE GRAVY

NEW Redefine Meat™ and Truffle Wellington, Yorkshire pudding, roast potatoes, seasonal vegetables, plant-based gravy v, *VE 18.5

Honey Roast Belly of English Pork with cider apple sauce and crackling 21

Half Spatchcock Roast Norfolk Chicken with lemon, garlic and herb butter 22

Rosemary Roasted Leg of West Country Lamb with crisp pea and ricotta bon bon and homemade mint jelly 22.5

Dry-aged Sirloin of British Beef with homemade horseradish cream 28.75

Extra Yorkshire pudding and duck fat roast potatoes 1pp | **Grosvenor Signature** cauliflower cheese, rich mornay sauce v 7.5

Enhance your dining experience with these delicious side dishes, the perfect way to elevate your meal.

GREENS & SALADS

Caesar Salad, charred croutons, Parmesan ADD ANCHOVIES £2 5

Heritage Tomatoes, whipped Ricotta, roasted pumpkin v, *VE 5

NEW Tender stem Broccoli, kale, sweetheart cabbage, sesame *VE 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

NEW Lyonnaise potato, caramelised onions, garlic and rosemary ADD RACELTTE £2.50 v 5.5

An optional 12.5% service charge will be added to your bill.