

GROSVENOR SIGNATURE MENU

Available from 5pm Monday to Thursday

2 COURSES £23.95 | 3 COURSES £29.95

Snacks & 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

Cosy up this Autumn and enjoy our taste of Autumn menu. Our carefully selected dishes are some of our firm favourites and are packed full of flavour. Enjoy with a glass or bottle of wine from our extensive wine list.

To Start

Winter vegetable soup with rosemary and parmesan	ve gf	
Ham hock terrine , celeriac remoulade, cornichons, toasted sourdough	*gf	
Burrata bruschetta salt baked beetroot , pomegranate molasses and nasturtium	v	
Mussels in miso cream sauce , spinach, crispy chillies in oil, lime		

Main

Roast Pork Belly , butternut squash and sage, Bourbon glazed apple		
Brick lane prawn aloo masala , kachumber salad	*ve gf	
Roasted crown prince pumpkin risotto with charred goat cheese, honey and thyme	*ve gf	
Garlic and herb butter roasted half chicken	gf	
Grosvenor Collection steak frites , 28 day dry aged rump cap steak, house green pepper sauce, beef dripping skin on fries (add on £5)	*gf	

Dessert

Frozen woodland berries , white chocolate and rum sauce	ve gf	
Freshly baked milk chocolate chip cookie , salted caramel gelato, chocolate sauce	v	
Banoffee sundae , chantilly cream, miso butterscotch, caramelised banana, honeycomb	v	
Signature sticky toffee pudding , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	
Cashel Blue or Cornish brie , macerated plum, freshly baked scone, clotted cream	*gf	

Sides

Roasted squash, Isle of Wight tomato, basil pesto	ve gf	4.5
Rocket, fig, hummus, goat's cheese, balsamic dressing	v gf	4.95
Fragrant Basmati rice, lime, curry leaf and Nigella seed	ve gf	3.9
Sautéed hispi cabbage, broccoli, kale, sesame, garlic	ve gf	5.95
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, add bayonne ham £2	v gf	7.5

Sauces

Red wine and madeira jus	gf	1.5	Green pepper sauce	gf	2	Chervil hollandaise	v gf	2
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