



FIXED PRICE MENU

£21.95 for 2 courses | £24.95 for 3 courses

STARTERS

English garden vegetable soup, peas, asparagus, herb oil *GF

Isle of Wight tomatoes, whipped Rosary goats' cheese
and mascarpone, raspberry vinaigrette *VE GF

Crispy English whitebait, lemon aioli

Ham hock terrine, Russian salad, caperberries, toasted sourdough *GF

MAINS

5oz battered haddock and chips, triple cooked beef fat chips,
braised marrowfat peas, homemade tartare sauce, fresh lemon

Risotto primavera, grilled artichoke, truffled fonduta *VE GF

Buttermilk chicken escalope, Caesar dressing, cos lettuce

Grosvenor Collection steak frites, 28-day dry aged rump cap steak,
house triple peppercorn sauce, beef dripping skin on fries (£5 supplement) *GF

DESSERTS

Dark chocolate roulade and mousse, Sour cherry compote v

Jam sponge pudding, rich yolk egg custard v

Banoffee sundae, Chantilly cream, miso butterscotch, caramelised banana v

V = vegetarian VE = vegan GF = gluten free *VE = vegetarian, can be adapted to vegan on request *GF = can be adapted to gluten free on request
Please inform us if you have any dietary or allergen requirements. We cannot guarantee the total absence of allergens in our dishes.

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