

# GROSVENOR SIGNATURE MENU

Available from 5pm Monday to Thursday

2 COURSES £23.95 | 3 COURSES £29.95

## Snacks & Nibbles

<b>Pitted Nocellara olives</b> , served on crushed ice	ve gf	<b>3.95</b>
<b>Chorizo spiced scratchings</b>	gf	<b>4.5</b>
<b>Freshly baked ancient grain sourdough</b> , miso and citrus butter	*ve	<b>5.5</b>
<b>Sweetcorn bites, spiced seaweed crumb</b>	*ve *gf	<b>5.5</b>
<b>Chorizo arancini</b> , lemon aioli, parmesan		<b>6.95</b>

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

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

## Main

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

## Dessert

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

## Sides

Rocket, fig, hummus, goat's cheese, balsamic dressing	v gf	4.95
Roasted squash, Isle of White tomato, basil pesto	v gf	4.5
Fragrant Basmati rice, lime, curry leaf and Nigella seed	ve gf	3.9
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, <b>add bayonne ham £2</b>	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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