

STARTERS

English garden vegetable soup, peas, asparagus, herb oil

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

Crispy English whitebait, lemon aioli

Ham hock terrine, Russian salad, caperberries, toasted sourdough

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

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)

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

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. V = vegetarian. VE = vegan.