

FIXED PRICE MENU

2 Courses 21.95 | 3 Courses 24.95

Monday to Friday 12pm – 5.30pm

To Start

- French onion soup**, cheese crouton, crispy onion *gf
- Grilled heritage tomato bruschetta**, ancient grain sourdough, capers, sumac, red onions ve *gf
- Smoked mackerel pâté**, grilled sourdough, pickled fennel *gf
- Bang-bang prawns**, Sriracha and sesame mayo, coriander shoots, fresh mint - £2.95 supplement *gf

The Main Event

- Harissa roasted butternut squash**, mixed ancient grains, pomegranate, garlic and thyme oil ve
- Chicken milanese**, fiery tomato sauce, beef dripping skin on fries, basil and Parmesan *gf
- Mussels, chilli and garlic linguini**, white wine, cream, fresh parsley
- Grosvenor Collection steak frites**, 28 day dry aged rump cap steak, covered in our new recipe house green pepper sauce, beef dripping skin on fries - £5 supplement *gf

To Finish

- Millionaire profiteroles**, Baileys chocolate sauce, Chantilly cream, miso caramel sauce v
- Caramelised brioche bread and butter pudding**, sour cherry compote, mascarpone v
- Miniature ice cream sundae**; 2 scoops of gelato or sorbet, brandy snap tuille, honeycomb crumb *ve *gf

v = vegetarian ve = vegan gf = gluten free

*ve = can be adapted to vegan on request *gf = can be adapted to gluten free on request

Additional dietary and allergen information is available from the team.
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.