

CHEERS DAD!

Dad's first drink is on us! Choose from a selection of house wines, ales, beers and cider. Enjoy any two-courses for £31.95 or three-courses for £35.95

STARTERS

English garden vegetable soup, peas, asparagus, herb oil ve

Ham hock terrine, Russian salad, caperberries, toasted sourdough

'Nduja Scotch egg, whipped mascarpone and goat's cheese

Hot honey kissed burrata, charred carrots, dukkah *ve

Sesame prawn and squid crumpet, Nam Jim dipping sauce

MAINS

ALL ROASTS ARE SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, TENDER VEGETABLES, ROASTED ROOTS, DUCK FAT ROAST POTATOES AND HOUSE GRAVY

Half spatchcock roast Norfolk chicken, sage and onion stuffing, lemon, garlic and herb butter

Rosemary roasted leg of West Country lamb, crisp pea and ricotta bon bon, homemade mint jelly

Dry aged sirloin of British beef, Guinness braised feather blade, homemade horseradish cream

Truffled mushroom and celeriac pithivier, roast potatoes, seasonal greens, gravy v *vE

Roast cod loin, chasseur sauce, crispy gnocchi, salsa verde, baby onions

Grosvenor Collection 'Big Daddy' Burger, 28 day dry-aged steak burger, Guinness braised feather blade, house sauce, buttermilk onion rings, beef dripping skin on fries, nduja ketchup add smoked Applewood cheese 1.25, add smoked English bacon 1.25, double up for 4.95

DESSERTS

Rhubarb and custard craquelin choux bun V

Signature sticky toffee pudding, spiced brandy snap, French vanilla gelato, miso caramel sauce v

Dark chocolate fondant, salted caramel gelato v

Apple & sour cherry crumble, caramelised oat crumb, rich egg yolk custard v *vE **Jam sponge pudding,** rich yolk egg custard v

Biscoff cheesecake, banana and chocolate gelato, caramelised banana v

Selection of cheese (to share) Perl las, Ancient Ashmore, Kelly's goats' cheese, artisan crackers, confit onion, thyme honey, macerated semi dried grapes £7 supplement

FILTER COFFEE