Á La Carte Menu

The menu displayed on this website is a sample only, and dishes may vary.

Breads, Nibbles & Small Bites

Gordal olives	4.5
Sea salted mixed nuts	4.25
Bread from our baker, butter	5.5
Butterbean houmous, chicken scratchings, lemon & thyme oil	5
Padron peppers, Maldon sea salt	6.5

Entrees

Soupe du jour, rye bread	10
Chicken liver parfait, sour cherry chutney, dark chocolate, toasted brioche	13
Chateau Terrebonne Côtes de Provence, 2023, France - 13	
Pressed pork croquette, roast onion, apple, cornichon	13
Umani Ronchi Villa Biachi Verdicchio, 2022, (Castelli di Jesi Classico) Marche Italy - 10	
Twice baked cheese souffle, whipped cheddar, baby leeks, pickled silver skins	13
Dog Point Sauvignon Blanc, 2023, Marlborough, New Zealand - 13	
Salmon gravadlax, cauliflower, radish, trout roe	14

Les Grillades

8oz barrel fillet, beef-fat potato fondant, confit vine tomatoes	40
Valenciso, Rioja Reserva, 2018, DOCa Rioja, Spain - 19.5	
10oz salt aged sirloin, beef fat potato fondant, confit vine tomatoes	37.5
Bodega Santa Rosa Zuccardi, Malbec, 2022, Mendoza Argentina - 11	
Pork tomahawk, cabbage choucroute, sauce charcutière, fried duck egg	27
Pinot Grigio, Terre del Noce, Italy - 9	
Grosvenor burger, gherkin bacon relish, smoked cheese, lettuce, fries	25
Pair your grill with a classic sauce: peppercorn, Roquefort, red wine jus	*3.5*

Sides

5.75

Pomme frites	Mixed leaf salad, mustard vinaigrette
Pont Neuf chips	Charred hispi cabbage, miso butter
Truffle & Gruyère potato gratin	Panaché of seasonal vegetables

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Plats Principaux

Coq au vin - Butter roasted chicken breast, braised and stuffed leg, baby vegetables, pomme mousseline — 25
Coroa d'Ouro, Tinto, 2021, Portugal - 9.5

Confit duck leg, braised ragout of puy lentils, crispy leeks, butterbeans — 24
Condes de Albarei La Huida Albariño, 2023, DO Rías Baixas Spain - 11

Plaice Grenobloise, lemon, tomato and caper brown butter — 25
Les Argelieres Viognier, Languedoc- Roussillon France - 10

Braised heel of beef, hash brown, grelots, sauce bordelaise au poivre — 26
Le Charme Merlot, vin de pays d'Oc France - 9

Roasted squash gnocchi, curry oil, goat's curd, spinach — 23.5
Chateau Terrebonne Côtes de Provence, 2023, France - 13

Weetwood ale battered haddock, chips, mushy peas, tartare sauce — 24.5
Condes de Albarei La Huida Albariño, 2023, DO Rías Baixas Spain - 11

Desserts

Caramelised choux bun, coffee crème pâtissière, cocoa ice cream, vanilla chantilly, velvety hot chocolate sauce — 12
Taittinger Brut Réserve NV - 18

Glazed apple tatin, calavados syrup, vanilla ice cream — 11.5
Espresso Martini - 13

Blood orange Montblanc, pistachio, roasted vanilla — 12.5
Taittinger Brut rosé Réserve NV - 20

Coupe de glace, 'crème brûlée' — 10
Sichel Sweet White, 2022, AOC Sauternes France - 16

Selection of British cheeses, traditional accompaniments — 15

A discretionary 12.5% service charge will be automatically added to your bill, please do not hesitate to ask if you wish for this to be removed.
Please advise of any specific dietary requirements prior to ordering to ensure we provide accurate information on the ingredients and allergens in our dishes.
As our food is prepared in centralised kitchens where allergens are present, we therefore cannot guarantee complete separation.