

# A LA CARTE MENU | DINNER

## *Snacks & Nibbles*

*Indulge in a selection of artisan breads, snacks and nibbles*

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

## *Small Plates*

*Small but perfectly formed, our light bites and starters celebrate the season's harvest*

<b>Gochujang fried oyster mushrooms</b> , sesame, edamame, Kimchi <i>or upgrade to crispy battered king prawns 2.95</i>	ve gf	5.95
<b>Game terrine</b> , piccalilli, tarragon & grain mustard Chantilly		7.95
<b>French onion soup</b> , gruyère crouton		8.25
<b>'Nduja Scotch Egg</b> , Clarence court rich yolk egg, pesto, 'nduja ketchup	gf	8.5
<b>Burrata</b> , beetroot carpaccio, coriander hibiscus oil, pangrattato	*ve *gf	9.75
<b>Bloody Mary prawn salad</b> , poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado, orange segments, spiced seaweed crumb		9.95
<b>Seared scallops</b> , roasted crown prince pumpkin, miso & dashi cream, furikake	gf	12.5

## *From the Garden, Land & Sea*

*Elevated classics with contemporary flair sit alongside dishes that celebrate the depth and flavours of global cuisine. All whilst showcasing the finest produce and ingredients from across the British Isles.*

<b>Roasted pumpkin risotto</b> , freshly grated Parmesan, crispy sage <i>add grilled pancetta 2.95</i>	*ve gf	15.5
<b>Brick lane prawn aloo masala</b> , basmati rice, kachumba salad	*ve gf	16.5
<b>Devon crabcake</b> , poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb	*gf	16.95
<b>Pork belly</b> , balsamic braised red cabbage, celeriac purée, honey glazed plum	*gf	16.95
<b>Mushroom and beetroot Simplicity burger</b> , vegan Kraft cheese, beetroot relish, miso mayonnaise, skin on fries	ve	17.5
<b>Pork &amp; 'nduja ragu</b> , 12-hour braised Suffolk pork shoulder ragu, freshly grated Parmesan, smoked anchovy crumb		17.5
<b>Buttermilk Norfolk chicken burger</b> , smoked Applewood cheese, house ranch dressing, confit onion, beef dripping skin on fries		17.95
<b>Signature battered haddock and chips</b> , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon		18.75
<b>Seared fillet of seabass</b> , bouillabaisse, mussels, fennel and saffron	gf	19.95

## From the Grill

Using exceptional cuts of 28 day dry-aged meat from Aubrey Allen, our grilled dishes have a smoky charred exterior that give way to succulent, juicy flavours

**Grosvenor Collection 28 day dry-aged steak burger**, streaky bacon crumb, house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup \*gf 16.95  
**add smoked Applewood cheese 1.25, add smoked English bacon 1.25**  
**double up our dry-aged steak burger for 4.95**

**Grosvenor Collection steak frites**, 28-day dry aged rump cap steak, house green pepper sauce, beef dripping skin on fries \*gf 23.95

**Mixed grill of Cornish lamb**: za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread \*gf 24.95

**10oz dry aged ribeye**, miso glazed onion, roasted celeriac, confit garlic, beef dripping skin on fries \*gf 31.5  
**add chimichurri sauce 2**

### Sauces

Chicken and Madeira jus	gf	1.5	Green pepper sauce	gf	2	Chimichurri sauce	gf	2
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### Greens & Salads

Roasted squash, Isle of Wight tomato, basil pesto ve gf 4.5

Rocket, fig, hummus, goat's cheese, balsamic dressing v gf 4.95

Sautéed hispi cabbage, broccoli, kale, sesame, garlic ve gf 5.95

### Potatoes

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 v gf 7.5  
**add bayonne ham 2**

### Desserts

**Apple & plum crumble**, caramelised oat crumb, Clarence Court rich yolk egg custard \*ve 6.95

**Banoffee sundae**, Chantilly cream, miso butterscotch, caramelised banana, honeycomb v 7.95

**Dark chocolate cup**, chocolate mousse, vanilla gelato, caramel pear v gf 8.5

**Signature sticky toffee pudding**, spiced brandy snap, French vanilla gelato, miso caramel sauce v 8.75

**Cashel Blue or Cornish Brie**, spiced plum, freshly baked scone, clotted cream \*gf 8.95

**Craquelin choux bun**, crème pâtissière, blackberry & liquorice sorbet 9.5

**San Sebastian cheesecake**, apple and fig compote 9.5

### Gelato

In the heart of the South Downs, MOOKA independently craft a bespoke selection of flavours for our menus using traditional methods and original recipes

<b>One scoop of gelato or sorbet</b>	3	<b>Three scoops of gelato or sorbet</b>	7
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**Gelato** | French Vanilla, Chocolate Truffle, Iced Latte, Clotted Cream & Cherry Ripple, Banana and Chocolate Shavings, Matcha, Strawberry Meringue v \*gf

**Sorbet** | Lemon, Hedgerow, Blackberry and Liquorice ve gf