

# A LA CARTE MENU | DINNER

Monday to Thursday 5.30pm - 9.00pm

Friday 5.30pm - 9.30pm | Saturday 3pm - 9.30pm

## 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> , sundried tomato butter	*ve	5.5
<b>Sweetcorn bites</b> , spiced seaweed crumb	*ve	5.5
<b>Serrano ham croquettes</b> , lemon 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> , kimchi, edamame beans, toasted sesame seeds, coriander shoots <i>or upgrade to crispy battered king prawns 2.95</i>	ve *gf	5.95
<b>Chicken, ham hock and black pudding terrine</b> , runner bean chutney, celeriac remoulade, toasted sourdough		7.25
<b>Tom Yum soup</b> , lightly spiced Thai broth, rice noodles, crispy chilli oil <i>add poached king prawns 2.95</i>	*gf	8.25
<b>'Nduja Scotch Egg</b> , Clarence Court rich yolk egg, watercress pesto	*gf	8.5
<b>Burrata</b> , charred peaches, heritage tomatoes, smoked tomato oil	*ve gf	8.95
<b>Bloody Mary prawn salad</b> , poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado, orange segments, spiced seaweed crumb		9.95
<b>Pan seared king scallops</b> , pea and mint purée, chorizo, sundried tomato butter, crispy oregano leaves	gf	11.95

## 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>Summer pea and mint risotto</b> , chargrilled yellow courgette, freshly grated Parmesan <i>add grilled pancetta 2.95</i>	*ve gf	15.5
<b>Devon crabcake</b> , poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb	*gf	16.5
<b>Pork &amp; 'nduja ragu</b> , mafalde pasta, 12-hour braised Suffolk pork shoulder and 'nduja ragu, freshly grated Parmesan, smoked anchovy crumb		16.95
<b>Brick lane oyster mushroom rendang</b> , fried tofu, turmeric rice, pineapple salsa	ve gf	17.25
<b>Breaded chicken escalope</b> , fresh Romaine heart lettuce, capers, caesar dressing <i>add anchovies 1.95</i>	gf	17.5
<b>Mushroom and beetroot Symplicity burger</b> , vegan Kraft cheese, beetroot relish, miso mayonnaise, skin on fries <i>add vegan bacon 1.25</i>	ve	17.5
<b>Buttermilk Norfolk chicken burger</b> , house ranch dressing, crispy bacon, confit onions, beef dripping skin on fries		17.95
<b>Grosvenor Collection battered haddock and chips</b> , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon		18.5
<b>Chargrilled fillet of Chalk Stream trout</b> , yoghurt, cucumber, pickled mustard seeds and garden herbs <i>Add pink fir potatoes with yoghurt and cucumber dressing, zaatar 5.5</i>	gf	18.95

v = vegetarian ve = vegan gf = gluten free  
\*ve = vegetarian, can be adapted to vegan on request \*gf = can be adapted to gluten free on request

## From the Robata Grill

Using exceptional cuts of 28 day dry-aged meat from Aubrey Allen, this traditional Japanese cooking style translates to 'fireside grill'. Cooked over an open fire of hot coals expect a crisp, smoky exterior to give way to succulent, juicy flavours.

**28 day dry-aged steak burger**, house sauce, crispy onions, rosemary & thyme skin on fries, 'nduja ketchup \*gf 16.5  
**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, 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, \*gf 24.95  
 grilled flatbread

**22oz dry aged rib of English beef to share**, triple cooked beef dripping chips, confit garlic, charred cherry tomatoes, \*gf 30 pp  
 chervil hollandaise

### Sauces

Chicken and Madeira jus gf 1.5 Green pepper sauce gf 2 Chervil hollandaise gf 2.5

### Greens & Salads

Heritage tomato salad, tarragon vinaigrette, garden herbs ve gf 4.5

Tender summer green vegetables \*ve gf 4.95

Asparagus, rocket, balsamic glaze 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 \*gf 4.95

Pink fir potatoes, yoghurt and cucumber dressing, zaatar v gf 5.5

### Desserts

**Apple & gooseberry crumble**, caramelised oat crumb, Clarence Court rich yolk egg custard v 6.95

**Cherry ripple sundae**, Chantilly cream, cherry compote, Maraschino cherries, crushed brandysnap v \*gf 7.95

**Dark chocolate cup**, rich chocolate mousse, strawberry gelato, chocolate rubble v 8.25

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

**Cashel Blue or Cornish Brie**, peach jam, freshly baked scone, clotted cream \*gf 8.95

**Eton mess craquelin choux bun**, fresh Kentish strawberries, Chantilly cream 9.5

**San Sebastian cheesecake**, sour cherry 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

**One scoop of gelato or sorbet** 3 **Three scoops of gelato or sorbet** 7

**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