



GROUNDING BROTHERS

EVENING MENU

2 Courses £47

3 Courses £55

STARTERS

Salsify & Leek Gratin, Fried Quail Egg(V)

Squid, Parsley, Lemon.

Crispy Confit Duck Leg, Black Garlic, Mint, Bitter Leaves.

White Asparagus, Morel, Confit Chicken Thigh, Wild Garlic.

St. Ives Smoked Salmon, Lobster Risotto, Preserved Lemon. (£5 Supp)

MAINS

Grass-fed Rump of Beef, Home Cut Chips, Peppercorn Sauce.

40 Day-aged sirloin, Smoked Brisket, Black Garlic, Shallot. (£7.50 Supp)

Sutton Hoo Chicken, Pork Belly, Roasted Onion, Savoy Cabbage.

Line Caught Hake, St. Austell Mussels, Leek, Brassicas.

Norfolk Pork Fillet, Potato, Black Pudding, Glazed Cheek, Apple. (£5.00 Supp)

Wild Garlic & Ricotta Raviolo, Morel, Tempura Courgette (V).

DESSERTS

40% Jivara Chocolate, Banana, Hazelnut.

Pear, Caramel, Ginger.

Sweet Potato, Maple, Miso.

SIDES £4.50

Crispy Broccoli, lemon Dressing

Minted New Potatoes

Mashed Potato

Triple Cooked Chips

Side Salad



GROUNDING BROTHERS

4 Courses £65

*White Asparagus, Morel, Confit Chicken
Thigh, Wild Garlic.*

St. Ives Smoked Salmon, Lobster Risotto, Preserved Lemon

40-Day Aged Sirloin, Smoked Short Rib, Black Garlic, Shallot.

*Forced Yorkshire Rhubarb, Ginger, Tahitian
Vanilla.*



GROUNDING BROTHERS

BEVERAGE MENU

BEER

Corona £5

Asahi £5

Lucky Saint 0% £5

COCKTAILS

GB Speciality Punch £13

Bumbu Spiced Rum, Homemade Ginger Syrup, Pineapple, Ginger Ale.

Espresso Martini £13

Greygoose Vodka, Kahlúa Liqueur, Espresso, Hazelnut Syrup.

Paloma £13

Tequila, Grapefruit, Lime, Agave Syrup.

Old Fashioned £13

Johnnie Walker Whiskey, Brown Sugar, Orange, Aromatic Bitters.

Cointreau-Versial £13

Silver Tequila, Cointreau, Lime, Agave Syrup, Chilli, Tabasco.

SPIRITS (INC MIXER)

Greygoose Vodka £12

Smirnoff Vodka £9

Tanqueray Gin £10

Bacardi £9

Jose Cuervo Tequila £9

Gordon's Pink Gin £9

Bumbu Spiced Rum £12

Sailor Jerry Spiced Rum £9

Maker's Mark £12

Jack Daniel's £9

Johnnie Walker £10

Hennessey £12

Disaronno £9