

Dessert Wines

100ml
per glass

Jurançon “La Magendia de Lapeyre”, South West France 2004	£ 9.00
Sauternes Château St Hélène, Bordeaux, France 2004	£ 9.50
Helmut Lang Samling Ba, Burgendland, Austria 2004	£10.50
Domaine Rotier Gaillac Doux ‘Renaissance’, Gaillac, France 2006	£10.50
Maury Domaine Pouderoux, Roussillon, France 2007	£11.00

Ports

100ml
per glass

Ramos Pinto Tawny NV	£ 8.00
Quinta Do Infantado Vintage 1997	£11.00
Ramos Pinto Vintage 1985	£17.50

Tasting Menu 6 courses

(Must be ordered for the entire table)

Morel Mushroom, Broad Bean and Spring Truffle Risotto
Pierre Luneau Papin Muscadet de Sevre et Maine, France 2005

Ballotine of Landes Foie Gras, Grapefruit, Pain d’épices, Shallot Compote
Sauternes Chateau St Helene, Bordeaux, France, 2004

Line-caught Wild Halibut, Scallop & Coconut Broth, Bok Choy, Thai Asparagus, Coriander
Mount Horrocks Semillon, Clare Valley, Australia, 200

Cornish Spring Lamb, New Season Peas, Garden Mint, Feta Cheese, Purple Potato, Lamb Jus
Palacios Remondo Rioja Crianza, Spain 2005

Selection of local, British and French cheese and accompaniments from our trolley
Sommelier’s Selection

Colette’s “Fruit and Nut” Jar
Domaine Rotier Gaillac Doux ‘Renaissance’, Gaillac, France 2006

Including coffee, tea and homemade petits fours

Prices are inclusive of VAT at the current rate

If you are allergic to any foods please inform your waiter at the time of ordering

Our Head Chef would like to advise all our meat dishes are cooked pink unless otherwise requested

Starters

Snails Bourguignon, Ardennes Frogs Legs, New Season Garlic, Pickled Pied Bleu

Roast Hand-dived Scottish Scallop, Peanut Purée, Radish, Lime

Smoked Eel and Chicken Wings, Teriyaki Glaze, Spring Onion, Avocado

Home-cured Duck Ham, Nettle Pesto, Gherkin, Sour Dough, Dandelion

Morel Mushroom, Broad Bean and Spring Truffle Risotto

Ballotine of Landes Foie Gras, Grapefruit, Pain d'épices, Shallot Compote

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Mains

Wild English Rabbit Loin & Blanquette, Chantenay Carrots, Baby Gem Lettuce,
Sweet Cicely Emulsion

Line-caught Wild Halibut, Scallop & Coconut Broth, Bok Choy, Thai Asparagus, Coriander

Rose Veal Breast & Sweetbread, White Onion, Maple Syrup,
Pedro Ximenez & Thyme Sauce

Hazelnut and Truffle Crusted Sea Bass, Spinach, Shallots, Palourde Clams, Matelote Sauce

Cornish Spring Lamb, New Season Peas, Garden Mint, Feta Cheese, Purple Potato,
Lamb Jus

Organic poached Duck Egg Yolk, Maris Piper Cannelloni, Mushroom Purée,
Globe Artichoke

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Desserts

Colette's "Fruit and Nut" Jar

Araguani Chocolate, Provence Olive Oil, brioche, Fleur de Sel

Earl Grey, Milk Froth, Green Cardamom and Orange Granité

Walled Garden poached Rhubarb, Shortbread, Almond Ice Cream

Chocolate Orange Soufflé, Chocolate Sorbet, Orange Sauce

Selection of Local, British and French Cheeses from the trolley
(If taken as an extra course £11.00)

Including coffee, tea and homemade petits fours

Prices

Dinner £62.00

Tasting Menu £77.00 without wine or £125.00 including wine

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You're in illustrious company.
Previous diners at The Grove include Edward VII, Queen Victoria and Lord Palmerston.
No doubt their host, the Earl of Clarendon, treated them with due deference,
maintaining an air of strict decorum.

Dressing for dinner was de rigueur, and woe betide the servant
who brought in the silver seconds too late.

Times change, and today our service is less strait-laced.
Our elegance is more egalitarian. Our luxury is more laid-back.
We've even (shame on us) relaxed the rigid dress code of the past.

Look around. Not a tiara in sight.

Colette's