

Here are some of my favourite and most trusted Suppliers, naturally I have more but the list could go on for some time.

Flying Fish Seafood's.

I've been buying fish from Johnny at Flying Fish for nearly 5 years now. He has a solid understanding of what I expect from our Fish Supplier and constantly delivers fabulous fish to our door. He buys our fish from Newlyn, Brixham, Looe & Plymouth Markets. All of which are from sustainable sources often preferring day boats over trawlers. Often Johnny can even tell me the name of the fisherman who caught me that days fish!

Keltic Seafare

From the North West Coast of Scotland and on my suppliers list from day dot. I couldn't imagine life without them. Keltic Sea Fare are simply the standard bearer when it comes to Scottish Shellfish, undoubtedly the finest in the world. Scallops are Hand dived and Langoustines Creel Caught, Magnificent.

Classic Fine Foods

I've used Classic Fine foods for the bulk of my career. They've supplied me with all sorts, from fine Condiments & Foie Gras to Alsace Bacon & French Ducks. They are constantly bringing new and interesting ingredients for me to try, any chefs dream.

Aubrey Allen

Our main butcher and meat supplier. I have been working closely with Aubrey Allen for over 10 years and trust them 100% when it comes to provenience, traceability and quality of product. They regularly win awards in the trade for their service and quality of product.

Premier Cheese

Eric's cheeses are sourced from some of the most fantastic artisan cheese makers on our shores and abroad. He has a true passion for his trade and it shows in what he supplies to us. Always seasonal and always gifting us with his wealth of knowledge, Eric is as much of a find as one of his fantastic cheese's.

Wellocks

A father and son company set up in Colne, Lancashire in 1946. From humble beginnings as potato merchants in the North West to today supplying many of the finest eating establishments in the UK. I love Wellocks for the simple reason it's still a family company run with family values and of course fabulous produce.

Heaves Farm (English Rose Veal)

Based in Cumbria Heaves farm is the leader in English Welfare Friendly Veal. Their calves are hand reared from birth, provided with plenty of space to grow, plentiful bedding and feed. Thanks to the foresight and compassion of Heaves Farms Mason Family the English Veal is now highly regarded, respected and much sought after.

If you would like any more information regarding our suppliers please do not hesitate to ask.

Dear Patron,

Please allow me to start by welcoming you to Colette's Restaurant here at The Grove.

I have been in my post here since April 2009. In that time many changes have been made.

My passion for cooking allowed me to work with some of the best chefs in Europe, from Nico Ladenis to Marc Veyrat via Marcus Wareing

I now have the opportunity to create dishes which I hope you'll appreciate for their combination of flavours and the excellent quality of the produce.

Here at Colette's we pride ourselves on using the best produce available to us.

From Line Caught Fish to Hand Dived Scallops, Organic Outdoor Reared Pork to Free Range Cotswold White Chickens.

A few of my suppliers are listed at the back of the menu.

Much of our produce in certain months of the year comes from our very own Walled Garden here at The Grove. Our Gardener David Roberts and his team, work very hard to produce as much of the produce we use in Colette's as possible. Making it organic and wonderfully fresh.

Our aim is to deliver a high standard of cuisine using the finest ingredients. This ensures great flavours and food with a real story.

Well that's enough from me. Please sit back, relax and enjoy your meal experience with us this evening. I know that the team and I have enjoyed the Journey we've been on to deliver it.

Bon Appetit

Russell Bateman

Head Chef

Classic Tasting Menu

(To be enjoyed by the entire table)

From Tuesday 3rd October 2017

Celeriac

Salt Baked Celeriac, Tunworth Cheese, Truffle, Mushroom, Sourdough

Jousset Montlouis

Discovery wine: Bollinger Special Cuvee NV

Stone Bass

Roasted Stone Bass, Parsnip, Matelote Sauce, Smoked Eel, Apple, Chives

Heyman Lowenstein Riesling

Discovery wine: Isole Olena Chardonnay

Lamb

Cumbrian Herdwick Lamb, Garden Mint, Lamb Sweetbread in Sourdough, Lamb Jus

Givry Parize Pinot Noir

Discovery wine: Atarangi Pinot Noir

Cheese

Truffle Stuffed Waterloo, Apple, Truffle Honey

Tawny Port LBV

Discovery wine: Ramos Pinto 20 year old

Chocolate

Set Chocolate Custard, Hazelnut Panna Cotta, Walled Garden Pears, Hazelnut Ice Cream

Maury

Discovery wine: Klein Konstantia

Menu £85.00

Classic Wine Pairing £ 55.00

or

Discovery Wine Pairing £ 90.00

Tea, Coffee, Infusion & Petit Fours £ 5.00

Prices are inclusive of VAT at the current rate

*If you have a food allergy or a special dietary requirement
please inform a member of the hospitality team prior to ordering.*

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

Prestige Tasting Menu

(To be enjoyed by the entire table)

From Tuesday 3rd October 2017

Beetroot

Heritage Beetroots, Hummus, Salad Cream, Red Wine

Sancerre Rose Henri Bourgeois

Prestige wine: Miraval Rosé

Foie Gras

Sauternes Poached Foie Gras, Sweetcorn, Girolles, Comté, Chicken Consommé

Jurançon Lapeyre

Prestige wine: Rully 1^{er} cru Ponsot

Scallop

Diver Caught Scallop, Cauliflower, Curry, Cashew

Terras Gauda Bodegas

Prestige wine: St Aubin Les Ebaupins Caroline Morey

Skate

Roast Skate, Crab Bisque, Saffron Fregola, Tarragon, Kalamata Olives, Fennel, Orange

Mount Horrocks Semillon

Prestige wine: Prager Riesling

Pork

Smoked Dingley Dell Pork Rump, Salsa Verde, Carrot & Parsley Porridge

Chateau Haut Goujon Pomerol

Prestige wine: Barolo Boschis

Cheese

Roasted Berkswell Cheese, Black Fig, Lemon Thyme Honey

Banyuls Rectorie

Prestige Wine: Ramos Pinto 20 year Old

Blackberry

Ravioli of Homemade Ricotta & Blackberries

Domaine Rotier Gaillac

Prestige wine: Tokay Oremus

*A Selection of British Cheeses & Accompaniments**

** Supplement £ 12.50*

Menu £95.00

Classic Wine Pairing £ 65.00

or

Prestige Wine Pairing £100.00

Tea, Coffee, Infusion & Petit Fours £ 5.00

Prices are inclusive of VAT at the current rate