

Vegetarian Tasting Menu

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

Carpaccio of Swede

*Baked Swede, Burnt Orange,
Pickled Turnip, Toasted Pistachio*

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Celeriac

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

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Carrot

Sand Grown Carrot & Parsley Porridge

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Gnocchi

*Lemon & Rosemary Gnocchi,
Hollandaise Sauce, Leeks, Hazelnuts*

Fregola

*Saffron & Tarragon Fregola,
Roasted Onion, Onion Emulsion,
Organic Egg, Sage*

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Cheese

Spunwood Cheese, Onion Piccalilli

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Mille-Feuille

*Bitter Chocolate Puff Pastry, Lemongrass
& White Chocolate, Thai Basil,
Kaffir Lime Scented Chocolate Ice
Cream*

3 courses £ 65

5 courses £ 85

7 courses £ 95

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