

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

Desserts

Colette's Cheese Experience

Spewood – Quince Paste

Tor – Granny Smith Apple

Lancashire Bomb – Piccalilli
Vegetables

Blue Monday – Compressed Pear &
Walnut

Waterloo – Truffle Honey

Chocolate

*Set Allunga Chocolate Cream, Banana,
Parsnip, Malt, Passion Fruit
Les Vignerons de Maury, Cask 896
Maury, France £ 12.00*

Mille-Feuille

*Bitter Chocolate Puff Pastry, Lemongrass & White
Chocolate, Thai Basil, Kaffir Lime Scented
Chocolate Ice Cream
Chateau Filhot Sauternes, Bordeaux,
France 2009 £ 17.00*

Colette's 'Bread & Butter' Pudding

*Brioche, Raisin, Apple, English Custard
Domaine Rotier, "Renaissance" Gaillac,
France 2012 £ 12.00*

or

*Klein Constantia Vin de Constance,
Constantia, South Africa 2013 £ 20.00*

Cheese

*Our Selection of English Cheeses,
Home Made Cream Crackers
Ramos Pinto 10 Year Old Tawny NV,
Portugal £12.50*

or

*Ramos Pinto Vintage Port 1997,
Portugal £ 24.50*

Coffee, Tea, Infusion and Petit Fours £ 5.00

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