

## 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

### Celeriac

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

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### Root Vegetables

*Salt Baked Root Vegetable Salad,  
Pickled Kohlrabi, Grain Mustard Dressing*

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### Brassica's

*Purple Sprouting Broccoli, Cabbage,  
Hazelnut, Truffle*

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### Carrot

*Carrot Porridge, Parsley, Pecan  
Fermented Carrot*

### Gnocchi

*Lemon & Rosemary Gnocchi, Cep,  
Spinach, Red Onion, Organic Egg*

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### Cheese

*Spennwood Cheese, Onion Piccalilli*

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### Custard Tart

*Baked Custard Tart, Poached Yorkshire  
Rhubarb, Rhubarb Sorbet*

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.