

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

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Chef's Menu

Canapés on arrival

Sourdough Bread, Provençal Olive Oil &
Hand churned Butter from Brittany

Walled Garden Jerusalem Artichoke, Confit Lemon, Hazelnut, Tahitian
Vanilla Oil

Poached Norwegian Skrei Cod, Fine Herbs, Shellfish Sauce,
Buttered Radish, Cucumber & Kohlrabi

Yorkshire Rhubarb & Custard Tart, Rhubarb Sorbet

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