

## 'Nature' 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

*Root Vegetable Salad, Watercress &  
Grain Mustard Dressing*

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*Jerusalem Artichoke Velouté, Hazelnuts,  
Confit Lemon, Vanilla Oil*

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*Kohlrabi Tagliatelle, Quorn & Carrot  
Ragu, Pine Nut Pesto*

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*Spiced Roscoff Onion, Onion Bhaji,  
Coriander Vinaigrette*

*Potato & Truffle Dumplings, Barbecued  
Leek, Tofu Sauce, Chive Oil*

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*Almond & Tonka Bean Ice "Cream"*

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*Braeburn Apple Tart Tatin,  
Apple Sorbet, Verjus*

*\*This menu is entirely Vegan and Gluten Free*

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**