

'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

Starters

*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*

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

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Almond & Tonka Bean Ice "Cream"

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*Baked Chocolate & Coconut Yoghurt,
Lime, Mojito*

**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**