

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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## Father's Day Menu

### Starters

#### Foie Gras

Pressed Foie Gras & Duck Confit, Cherry Jelly, Brioche, Almonds, Fennel

#### Mackerel

Cornish Mackerel & Smoked Eel Tartare, Elderflower, Kohlrabi, Apple, Fine Herbs

#### Asparagus

Walled Garden Asparagus, Confit Egg Yolk Dressing, Hazelnut, Young Leeks, Parmesan

### Main Courses

#### Duck

Honey Glazed Creedy Carver Free Range Duck, Summer Rhubarb,  
Parsnip, Cardamom Jus

#### John Dory

Cornish John Dory, Scottish Langoustine, Courgette, Tandoori Yoghurt, Basmati Sauce

#### Lamb

Spring Lamb, Dijon Mustard, Herb Crusted, New Season Peas,  
Isle of Wight Tomatoes, Lamb Jus

### Desserts

#### Raspberry

Steamed Vanilla Meringue, Raspberries, Yoghurt & Raspberry Sorbet, Oxalis

#### Strawberry Tart

Fine Tart of English Strawberries, Fromage Frais Mousse, Viola Flowers

#### Lemon

Baked Organic Lemon Brûlée, Lemon & Poppy Seed Cake, Milk Ice Cream,  
Lemon Curd & Poppy seed Crisp

#### Cheese

A Selection of British Cheeses, Home Made Cream Crackers

Menu £ 75.00

Tea, Coffee, Infusions & Petit Fours £ 5.00

*Prices are inclusive of VAT at the current rate  
If you are allergic to any foods please inform your waiter at the time of  
ordering*