ON IN LONDON

1st JUNE / MUU: 13,000

ON IN LONDON

THE GLASSHOUSE RESTAURANT

ONIN London > Food >

The Glasshouse Restaurant

Following an extensive three-month closure, The Grove's onsite restaurant The Glasshouse, has officially re-opened its doors, promising a dramatically updated space.

The award-winning Martin Hulbert Design are responsible for the striking redesign, and have said to style the space around the idea of luxurious yet fun, inspired by food-hall style dining.

Headed up by Executive Head Chef, Stephen Wheeler, the menu offers a variety of dishes celebrating international flavours, fresh produce and the talents of a team of specialist chefs. Guests will also have the chance to experience the newly improved The Glasshouse Bar, which now boasts the new addition of a glass extension connecting it to the terraces and garden. As well as a variety of spirits, beers and wines, the bar serves up delicious cocktails using locally sourced ingredients, perfect for the warmer months approaching.

Address: The Grove, Chandler's Cross, Hertfordshire, WD3 4TG

Website address: www.thegrove.co.uk

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THE CATERER

2nd JUNE / MUU: 240,987

THE CATERER

Latest openings: the Dakota Manchester, the Buxton, Wahlburgers and more

FRIDAY, MAY 31ST 2019, 10:30

WRITTEN BY: NEWS

The Glasshouse at the Grove

The Glasshouse restaurant at the Grove hotel in Chandler's Cross, Hertfordshire, has reopened following a renovation. Stephen Wheeler will oversee the menu, with live cooking stations including a tandoor oven, a 'crustacean station' and a pasta station.

Executive head chef Stephen Wheeler
Design Martin Hulbert
Typical dish Pulled beef brisket with dill
Website www.thegrove.co.uk

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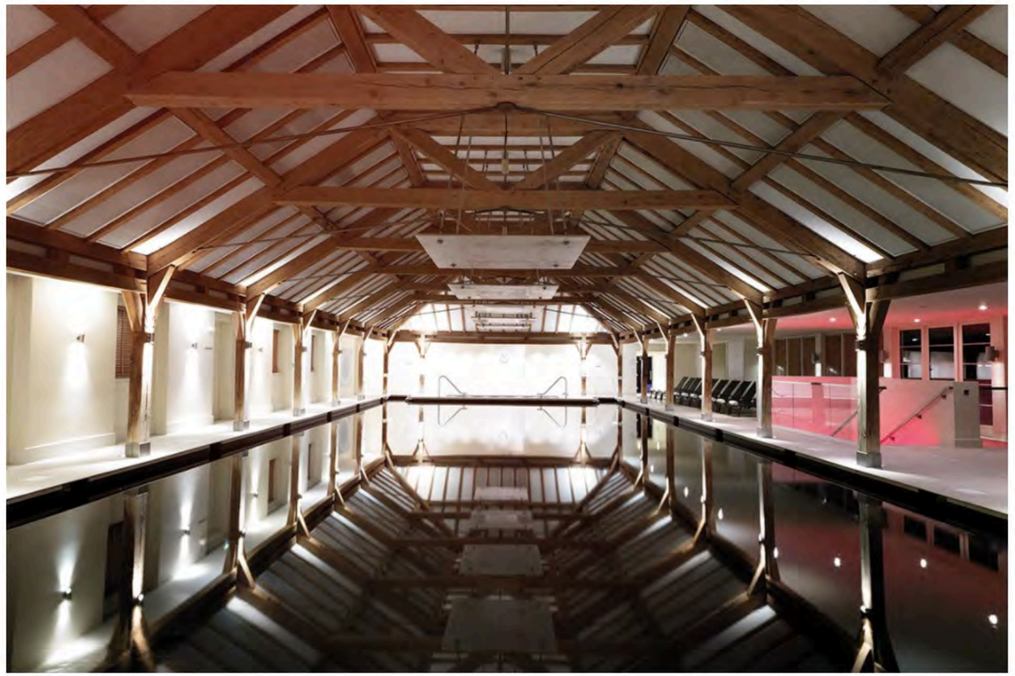
ABSOLUTELY MAMA

4th JUNE / Circ: 8,640

ABSOLUTELY Mama
THE MAGAZINE FOR *STYLISH* MUMS

JUST RELAX: SPA DESTINATIONS TO BOOKMARK THIS YEAR

by LUCIE PEARCE • 31 MAY • TIPS & REVIEWS FOOD & TRAVEL



Absolutely Mama discovers the spa destinations to bookmark this year

WORDS BY **HELEN BARON**

BEST FOR FACILITIES

THE GROVE

THE SPA

The Grove is all about facilitating full relaxation, and nowhere is this more apparent than the award-winning spa – definitely one of the best we've visited. The styling is sleekly contemporary throughout, and facilities include heat experience and relaxation rooms, a vitality pool and stunning black mosaic-tiled indoor pool. Guests can benefit from a huge range of tailored treatments and packages; my massage made use of a detoxifying scrub and hot-stone therapy and left me feeling beyond rejuvenated.

© HUE & CRY 2019

ABSOLUTELY MAMA

4th JUNE / Circ: 8,640

THE HOTEL

Home to one of the UK's most prestigious golf courses and the former seat of the Earls of Clarendon, The Grove offers luxury on a palatial scale. It's an oasis on London's northwest fringe, and we mean that literally: at its heart is a beautiful walled garden enclosing lawns, a man-made beach and an exceptionally inviting outdoor pool. There's also a charming conservatory that runs the width of the garden. Decked out in luxe industrial style, it houses a jungle's worth of exotic plants, a supervised kids' play area, an indoor family pool and the newly refurbished Glasshouse restaurant.

FACILITIES FOR FAMILIES

To make full use of the hotel's amenities, book younger kids into Anoushka's, the on-site, Ofsted-registered day nursery, which doubles as the hotel's creche. Our littlest loved the newborn ducklings and soon made friends with the class.

It's not just babysitting though: fun and inspired touches show that family needs have been given ample consideration throughout the hotel, from complimentary swim nappies in the family pool changing rooms to mini bathrobes and Petit Prince toiletries in the rooms. Speaking of which, the accommodation is excellent for families: the rooms are spacious and you can book adjacent ones so that everyone has enough space while remaining happily connected.

Family dining at The Stables restaurant was another win: our girls were gifted activity packs which saw them happily through until their desserts of jelly, ice cream and cookies, meaning we adults could actually savour our meals. And when morning comes? You can plan your day around a range of activities, from nature trails and hawking to cycling and tennis. Alternatively, you could book the creche again and slip back to the spa.

Rooms at The Grove start at £325 per night; thegrove.co.uk

© HUE & CRY 2019

THE CATERER

4th JUNE / Circ: 7,657

Openings

More online www.thecaterer.com

Dakota Manchester

Ken McCulloch has opened a fifth Dakota hotel in Manchester. The £30m property features a 30-cover Champagne room and a Cigar garden and overlooks the city's Rochdale and Ashton canals.

The hotel has garden king rooms on the first floor with private garden terraces, while two junior suites have an eighth-floor balcony. The penthouse suite, known as the grand deluxe suite, is the largest in the city. It features a lounge, dining area, walk-in wardrobe, fireplace, bathrooms with steam showers and a sunken bath, and a private terrace.

The hotel's neighbourhood brasserie, the Dakota Grill, serves a classically inspired menu and has private dining space for parties of up to 24 people. The cocktail bar offers classic cocktails, in-house creations and wines. The waterside terrace offers al fresco drinking and dining, and is also available for exclusive use for 80 guests.

Opened 18 May
Bedrooms 137
Owner Evans Property Group and Unique Hotels
Operator Unique Hotels
Founder Ken McCulloch
General manager Matt Townley
Design Amanda Rosa
Website www.dakotahotels.co.uk

Please email your new openings to **openings@thecaterer.com**

Extra openings

Haxells

Haxells, an art deco restaurant and bar, has opened at the Strand Palace hotel in London. The 240-cover restaurant serves a menu of British dishes in a space inspired by the hotel's 1920s interior. The launch coincides with the hotel's renovation of all 785 bedrooms.

Executive chef Alfonso Salvaggio
Typical dishes Grilled, marinated tuna; asparagus risotto; beer-battered fish and chips; shepherd's pie
Website www.strandpalacehotel.co.uk

Kimpton Blythswood Square

The Principal Blythswood Square in Glasgow has been rebranded under InterContinental Hotels Group's Kimpton banner. The hotel's restaurant has been relaunched as Bo & Birdy, overseen by Gillian Matthews, Scotland's first female executive head chef at a five-star venue.

Bedrooms 113
General manager Murray Thomson
Starting room rate £155
Website www.kimptonblythswoodsquare.com

The Buxton

The Buxton pub with rooms in London's Shoreditch has reopened following a restoration. The pub comes from the team behind the Culpeper in nearby Whitechapel, and it takes its name from former Truman brewery owner Sir Thomas Buxton.

Bedrooms 15
Typical dishes Cottage pie and salad; Scotch eggs with brown sauce; British asparagus
Starting room rate £100
Website www.thebuxton.co.uk

The Duck at Yeoford

James and Sarah Parkinson have reopened a 19th-century pub in Devon as the Duck at Yeoford after a renovation. James previously worked as an executive chef for Von Essen Hotels and as F&B operations manager for Luxury Family Hotels, and Sarah formerly worked for the AA as a restaurant inspector.

Owners James and Sarah Parkinson
Typical dishes Creedy Carver confit duck leg cassoulet; aubergine Parmigiana
Website www.theduckatyeoford.co.uk

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Executive head chef Stephen Wheeler
Design Martin Hulbert
Typical dish Pulled beef brisket with dill
Website www.thegrove.co.uk

Wahlburgers

The first Wahlburgers has opened in the UK in London's Covent Garden. The chain, founded by chef Paul and actor brothers Donnie and Mark Wahlburg, offers 10 varieties of burger, four hot sandwiches and six salads, as well as the UK-only addition of fish and chips.

Covers 200
General manager Andreas Musall
Typical dishes Sloppy Joe; tater tots; barbecue bacon burgers; Thanksgiving turkey burgers
Website www.wahlburgers.com

© HUE & CRY 2019

HOT DINNERS

6th JUNE / MUU: 150,000

HOTDINNERS

A super overnight destination for stressed Londoners - we check into The Grove

Written by Catherine Hanly Created: 06 June 2019

Travel UK hotel

The formal gardens were just coming into their own when we visited with all the wisteria just coming out, and they're lovely to wander around.

What you need to know

When The Grove first opened its doors as a luxury hotel 15 years ago, it billed itself as being "London's Country Estate". Set in 300 acres of stunning Hertfordshire, the house used to be home to the Earls of Clarendon and was variously a girl's boarding school and British Rail training centre in its more recent history. It's now a luxury hotel, the kind of place where golf tournaments and G20 summits are now held.

Where is it?

You'll find it just outside Watford - 18 miles from London. It's a particularly easy minibreak or overnight destination for Londoners. We drove and it took us barely 45 minutes from North London, but it's just as easy to get to by public transport - just a 10-minute taxi from Watford Junction.

If you're a gas guzzling oligarch you can arrive by helicopter, or if you're an eco-warrior take a canalboat - the Grand Union Canal comes right through the grounds here.

© HUE & CRY 2019

HOT DINNERS

6th JUNE / MUU: 150,000

HOTDINNERS

The rooms

Rooms split into two key categories - those in the original part of the house and those in the modern West Wing. Those in the main house are more eclectic in design, We were in a West Wing Deluxe Twin room which was particularly spacious and featured a mini balcony looking over the gardens. The bathroom with its roll top bath was stocked up with lovely ESPA toiletries and the minibar - should you wish to plunder it in the middle of the night - was stocked with popcorn, Red Bull, their own Pale Ale, salted caramel fudge - you name it,

Working up an appetite

With so many grounds, plus a championship golf course and a massive gym and spa there are loads of ways to ways to either de-stress here or work up a sweat.

There's a huge indoor pool, dramatically tiled in black, as well as - our preference as long as it's not being dive-bombed by loads of kids - a gorgeous outdoor pool in the hotel's walled garden. Although check in isn't until 3pm, you can arrive at 1pm and take full advantage of the hotel's facilities.

The outside pool. If you have it to yourself like this, think yourself very lucky indeed. You can pretend you own the property...

Dining - the casual option

We tipped up early enough to have a quick lunch at The Stables, the clubhouse restaurant for The Grove. There's a large restaurant here - perfect for families - serving up steaks and standard gastropub fare. And there's also a pub which is where we enjoyed a particularly good bay-spiced fried chicken burger and very friendly service.

They're **booking now** for an event with world famous Tuscan butcher Dario Cecchini who'll be cooking a nose to tail menu there in August.

A really good chicken burger in a brioche bun with slaw (£13).

© HUE & CRY 2019

HOT DINNERS

6th JUNE / MUU: 150,000

HOTDINNERS

Pre-dinner drinks

Having wandered around the extensive kitchen gardens earlier, we were excited to try the Garden to Glass cocktail menu which boasts plenty of garden-grown botanicals.

But while our Here Today Gone Tomorrow (£14) featuring gin, gooseberry, pear, tarragon and nettle, was a refreshing aperitif, our other drink - the 1720 with tequila, mezcal, cardamom, pink grapefruit and flower salt (£15.50) - wasn't that great. You'd be better off perhaps sticking to the wide range of wines by the glass instead.

Cocktails in The Glasshouse bar

Dining - the DIY option

We were at The Grove to check out their new-look Glasshouse Restaurant which had opened just days before, following an extensive renovation. They've annexed part of the gardens to create a conservatory section - making it now an actual glasshouse - as well as changing things up in the restaurant itself. Here's how things work there...

The newly-redesigned Glasshouse Restaurant at The Grove - yes it does look rather nice.

© HUE & CRY 2019

HOT DINNERS

6th JUNE / MUU: 150,000

HOTDINNERS

The Glasshouse has always been a buffet style operation - serving up everything from sushi to stir-fries. But now, with the original hotel chef Stephen Wheeler back in charge, it's undergone a bit of a South East Asian makeover - with loads of live food stations cooking food to order. Plus there's this whole section of meats and cheese.

The Crustacean Station was serving up excellent prawns, smoked salmon and sushi. This was our restrained haul - we really should have gone double on the prawns, looking at this. We see that now.

The beef counter - and the main carvery attraction. God, we love a carvery and this was VERY good. Honestly tempted to come back after eating our portions and ask "can we have the rest, please"? They have a Tandoor oven too.

Chucking some steaks on the robata grill.

We were particularly impressed with the quality of the steaks and roast beef here - all the meat comes from Scottish craft butcher Donald Russell. And of course, most of this is self-service but the front of house staff here are worthy of mention - they were such a cheery helpful bunch.

Desserts include a special ice-cream sundae station (although they're missing the essential glass dishes here) and loads of great British cheeses.

The Glasshouse is also where you'll have breakfast the next day...

As you'd expect - breakfast goes down the self-service route too. We really loved our pastries - including some very nice fruit muffins and poppyseed madeleines. And the selection was pretty decent.

Breakfast round one - this was followed by a full English, of course.

Overall thoughts

If you need a quick decompression from London life, then dashing up for an overnight stay at The Grove is just the ticket. It's so close and a particularly fine spot during summer when additional activities include a pop-up restaurant in the Walled Garden's Potting Shed and the Everyman are running an outdoor cinema here too. The outdoor pool is a real attraction and the main buffet restaurant really is a cut above the norm.

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HOT DINNERS NEWSLETTER

6th JUNE / Subscribers: 40,000

HOTDINNERS

EDITOR'S LETTER

If Londoners only fancied ice-cream when the sunshine was cracking the pavements, then most of our **top picks this week** would never have set up shop here. But as we all know, there's nothing like an ice-cream sandwich or sundae concoction to make you feel all summery, even if you're not on a beach on the Med somewhere.

Catherine Hanly - Editor, Hot Dinners

TRAVEL

A super overnight destination for stressed Londoners - we check into The Grove

Who wants to be facing a four hour schlep on the motorway when you can be at your minibreak destination in under an hour from London? We check out The Grove in Hertfordshire which has just seen its Glasshouse restaurant reopen after a three month makeover.

Read more...

© HUE & CRY 2019

BAR MAGAZINE

7th JUNE / MUU: 20,000

bar
Developing premium bar excellence

The Grove hotel unveils refreshed bar offering

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BY BAR TEAM ON JUNE 7, 2019 BAR NEWS

Hertfordshire-based hotel The Grove has teamed up with London drinks specialist Holy Water to transform the bar offering in its newly opened restaurant, The Glasshouse.

The bar area has recently undergone an extensive refurbishment, led by Martin Hulbert Design, which includes the addition of a glass extension connecting it to the terraces and garden.

To complement the new interiors, Holy Water founder and creative director Adam McVay and the team have carefully overhauled The Grove's cocktail offering and provided bar production, design and staff training.

Distinguished by an overarching 'Garden to Glass' concept, the drinks menu features a range of cocktails made with locally-sourced ingredients and utilizing the rich flora and fauna found in The Grove's Walled Garden.

The bartenders have worked closely with the hotel's gardening team to forage, pick and incorporate seasonal flavours into the menus.

The new cocktail menu is split into four sections: Summer, Signature, Sharing and Bloody Mary.

The 'Summer' section features a range of beverages such as Here Today Gone Tomorrow, a blend of gin, gooseberry, pear, tarragon and nettle, and The Earl of Clardenon, a playful nod to the hotel's former landowner, which combines bourbon, strawberry, raspberry, earl grey, mint, lemon and soda.

Moving into 'Signature', tipples come in the form of 1720, a mix of tequila, mezcal, cardamom, pink grapefruit and flower salt, and Rose Garden, made with vodka, lychee, rose, pink grapefruit and egg white.

Here Today Gone Tomorrow

A selection of sharing cocktails and Bloody Marys are also on offer. Making up the menu is a range of non-alcoholic cocktails, six different gin and tonics and an assortment of classics, including Margaritas, Negronis and Martinis.

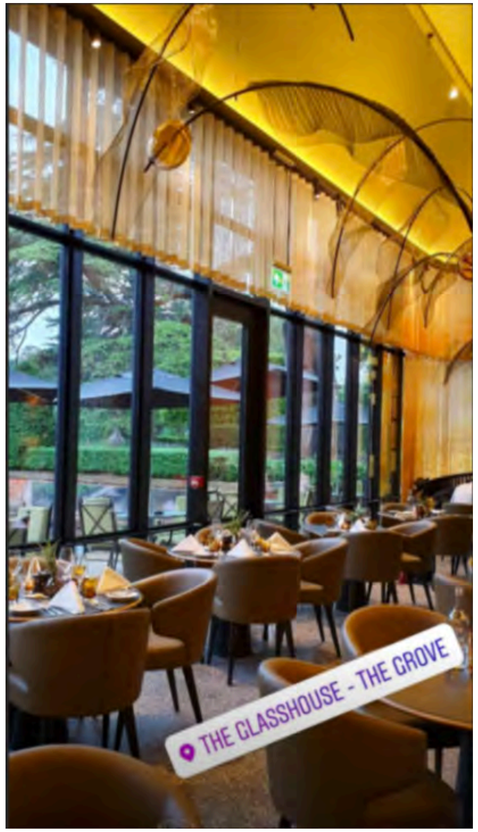
The Glasshouse bar manager Julian Dolan said: "We are so thrilled to have worked so closely with the Holy Water team to transform the overall offering of The Glasshouse Bar.

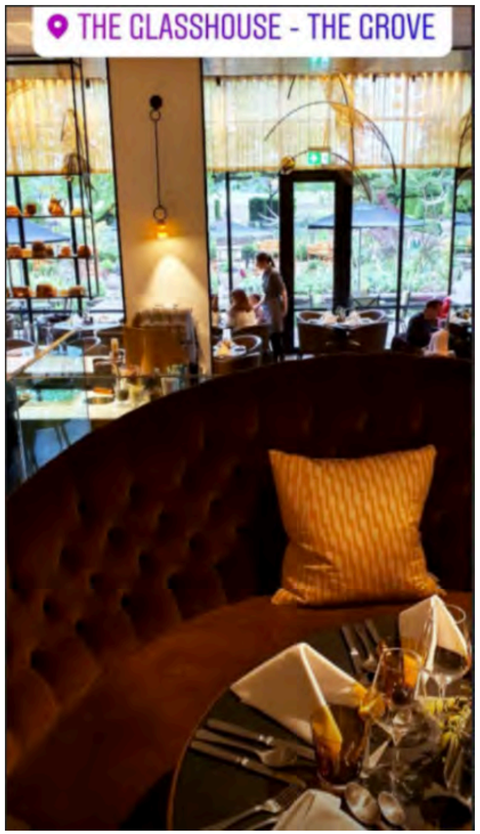
"Being able to draw on Adam and his team's expertise, we're able to offer our guests and visitors to The Grove a really unique experience, while really focusing on a more sustainable offering."

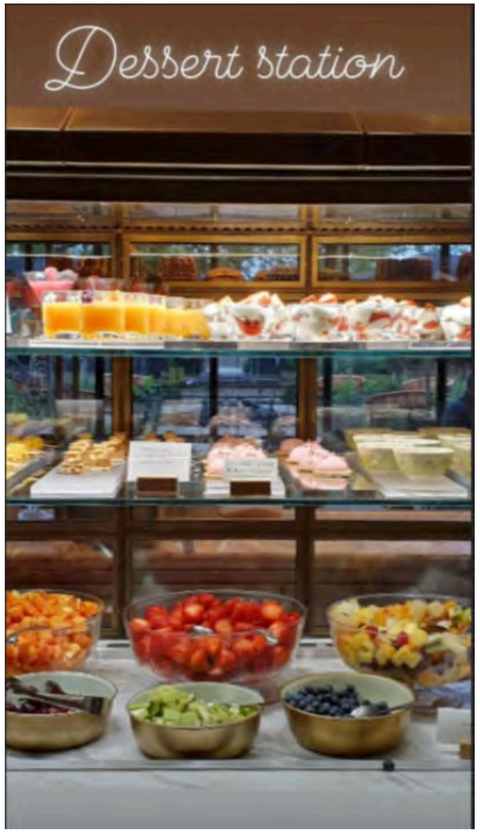
© HUE & CRY 2019

SHILPA GANATRA INSTAGRAM

11th JUNE / Followers: 1,274







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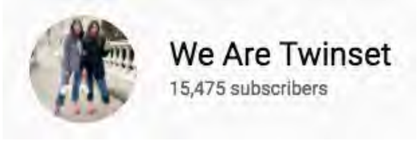
WE ARE TWINSET YOUTUBE

14th JUNE / Followers: 15,476



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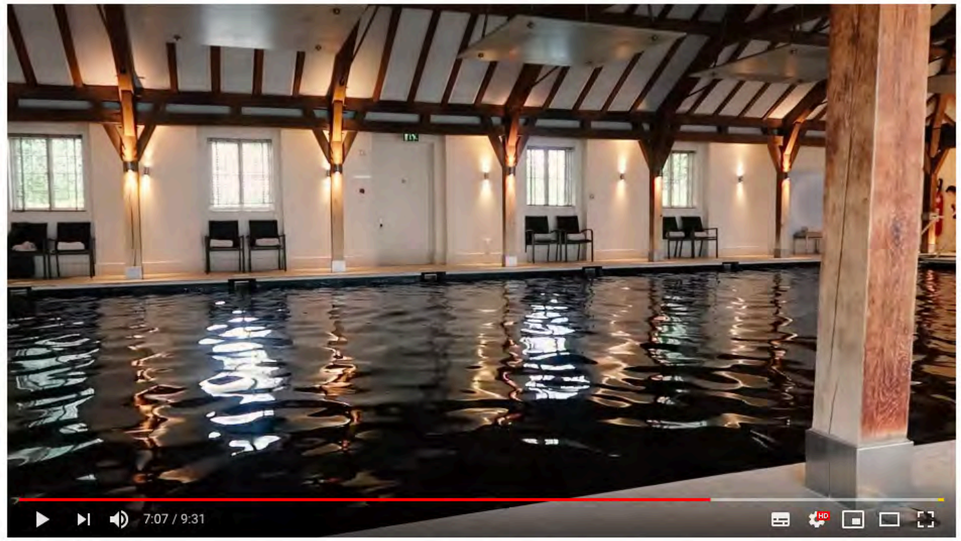

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WE ARE TWINSET INSTAGRAM

14th JUNE / Followers: 123,000

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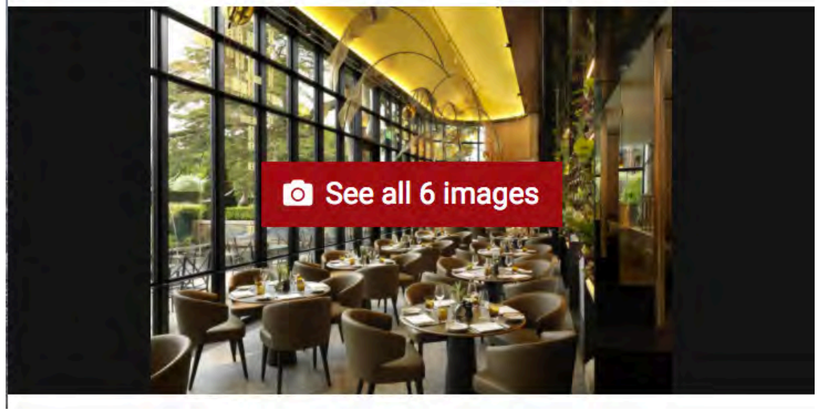
WATFORD OBSERVER

14th JUNE / MUU: 288,742

Watford Observer

Create your own dinner at The Grove's recently refurbished The Glasshouse restaurant

By Kelly Pells



Driving up the long curved path up to The Grove always feels like a treat, and none more so than on last Friday evening when I was invited to try the hotel's newly refurbished restaurant.

The Glasshouse reopened in May with a new food hall-style concept. A team of chefs cook in front of diners at eight live food stations, each with a different theme, and guests can pick and choose whatever they want to eat.

The polite and friendly staff welcomed us into the restaurant, a high-ceilinged space decorated in warm tones and lined on one side with floor-to-ceiling windows overlooking the garden terrace. The restaurant is light and airy, yet cosy at the same time, and this is only enhanced when a member of staff lights the giant fire pit out on the terrace as it starts to get dark.

After we order drinks, our waiter helpfully explains how the restaurant works, and then we are set free amongst the food stations to create our own dinner.

The choice is overwhelming. I pick up a plate with the intention of beginning at the centre island, where starters including sushi, soup, salad, hummus and various types of bread are on offer, but I can't help taking a quick glance at the other stations as well. This, I found, was a smart move, as The Glasshouse is a restaurant that requires you to plan ahead. Go in unprepared, and you'll end up with a confused plate of bits and pieces that don't go together.

I started with the salmon, which was beautifully cooked, with a side of long-stem broccoli, tomatoes, bread and hummus. You could taste the freshness of the ingredients with each mouthful and the care with which each dish had been prepared.

I then returned for a main of beef steak, hasselback potato and carrots. The portions of meat are quite small, allowing you a taste of the different meats available at the robata grill station – including grilled fish and roast chicken – without feeling greedy. The steak was one of the best things I ate that evening, with a smoky barbecue flavour and tender texture.

I couldn't resist going back one more time to try something from the tandoor oven. The fiery chicken was spicy and warming and complemented beautifully by a soothing yoghurt dip, and the curried fish was charred and tasty.

If I had one complaint, it would be that much of the food was lukewarm. This was compounded by the fact that many of the diners, myself included, would put something on a plate, and then wander around looking for something to accompany it, so that by the time I returned to my table the food has cooled.

© HUE & CRY 2019

Watford Observer

However, where this food hall concept comes into its own is with the dessert station. First choose your flavour of ice cream – the raspberry ripple and blueberry flavours are both heavenly – and request your number of scoops from the waiting member of staff. Then turn to the selection of toppings, which include marshmallows and jelly babies, or if you really want to satiate your sweet tooth, look no further than the free-flowing chocolate tap. If you're a little more health conscious, there are large bowls of fresh fruit for you to help yourself, plus a selection of mini desserts in glass jars. There was also a large red velvet cake, a fruit tart decorated with edible flowers, and vegan brownies. Kids especially will love it, and the young-at-heart will appreciate the chance to let their creativity run wild.

The food at The Glasshouse is delicious and you can tell the expert care that has gone into preparing each of the choices on offer. At £49 for weekday dinner and £62 for dinner Fridays to Saturdays, it's certainly not cheap, but there's no doubt you get your money's worth. There's no limit to the amount of times you can return to the food stations and the attentive staff are quick to whisk away empty plates, leaving you free to go back for more.

The Glasshouse is open for breakfast (7am-10.30am), lunch (12.30pm-2pm) and dinner (6pm-9.30pm), as well as afternoon tea in The Glasshouse Bar (1.30pm-4.30pm). Lunch starts at £42 per person, with dinner from £49 per person. For more information and to book visit www.thegrove.co.uk or call 01923 296010.

© HUE & CRY 2019

WATFORD OBSERVER

14th JUNE / Circ: 8,991

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Create your own dinner at The Grove's new restaurant

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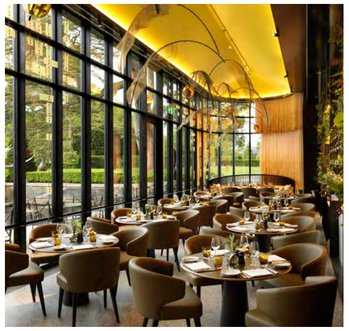


Festival exhibition

Photo: Andrzej Pietruszka

A festival celebrating accessible performing arts kicked off this week.

Mayor of Watford Peter Taylor opened Enrich Festival's art exhibition at Watford Town Hall on Tuesday (June 4). Running until 30 June, the art exhibition features the work of artists from DRUM (Disability Recreation Unity Movement) and Hertfordshire County Council-run day centres.

The art exhibition is just one aspect of the Enrich Festival which has been created to showcase artists and performers with additional needs.

There will an opportunity to listen to live music for free at O'Neill's Pub when the Beat Express Band and Na Gorze take to the stage for the festival weekend opening event on Friday, 7 June. On Saturday, June 8, and Sunday, June 9, there will be dance and theatre performances at Watford Palace Theatre as well as a variety of workshops. Free tickets can be booked at www.watfordpalacetheatre.co.uk

Recycled art

Oceans 14 exhibition

AN exhibition of artwork produced by local children will go on display at a community theatre.

Artistsmeet will hold the school art exhibition titled Oceans 14, in partnership with the Youth Council and Watford Recycling Arts Project (WRAP), at Watersmeet from Tuesday, June 11, to Monday, July 8.

Taking care of the environment and raising awareness about our consumption of plastic has been at the forefront of the Youth Council's mission this year. The spectacular artworks on display at the exhibition have been made reusing items that would otherwise have gone to landfill.

WRAP has delivered lively recycling art workshops to over 2,000 children, spreading the eco-message and their creativity along the way. Bringing all of the artwork from 14 schools together, they have created a collaborative seascape and chandelier to fill the gallery space.

Cllr Alex Michaels, Chairman of the Youth Council, said: "I'm so excited that 14 schools have taken part in a project to protest about the use of single-use plastics, by each making a section of recycled plastic seascape, drawing attention to the damage it does. Each year we use more and more unnecessary plastic, and it does huge damage at sea, taking hundreds of years to break down on land and often becoming micro plastic particles, which is even more damaging. This piece of artwork will draw peoples' attention to the reality. "

© HUE & CRY 2019

THE RESIDENT

17th JUNE / MUU: 148,439

The resident

AREA GUIDE | HOMES & INTERIORS | PROPERTY

LONDON'S BEST COMMUTER TOWNS: ST ALBANS, HERTFORDSHIRE

Victoria Purcell on 12th June 2019

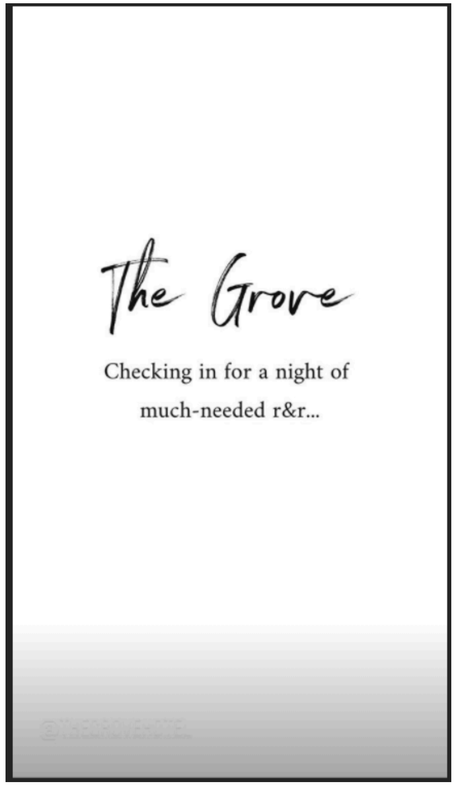
Those who like their modern British fare should head for Thompsons, which has three AA Rosettes and a six-course tasting menu for £65, or you could take a 30-minute drive to The Grove on Watford at the weekend, a golf resort and spa that serves steaks, fresh fish and hearty pies at The Stables, set in the estate's original 18th century stable block, afternoon tea in the lounge, and also have an innovative food offering in The Glasshouse, where busy chefs perform theatrics at live food stations while you browse and graze.

Speaking of afternoon tea, you can also treat yourself to tiered delights at Sopwell House, St Michael's Manor Hotel and Aubrey Park Hotel. if that's left you hungry for more, check out our sister title Hertfordshire Life's guide to 20 of the Best Restaurants in Hertfordshire, and for good measure, Hertfordshire's Prettiest Riverside Pubs.

© HUE & CRY 2019

LAUREL WALDRON INSTAGRAM

17th JUNE / Followers: 1,103



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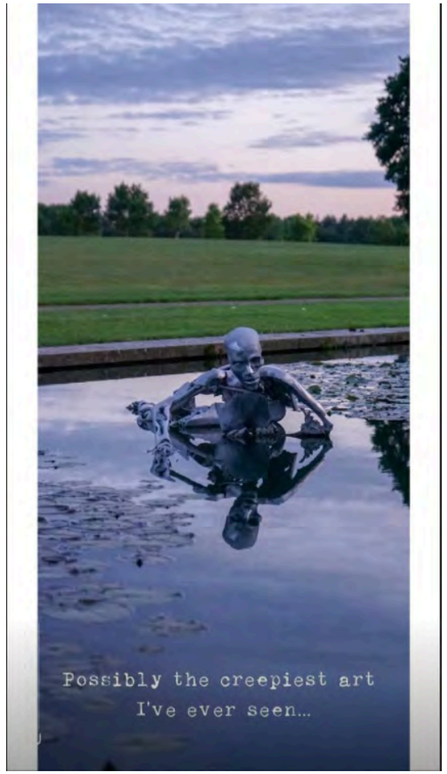
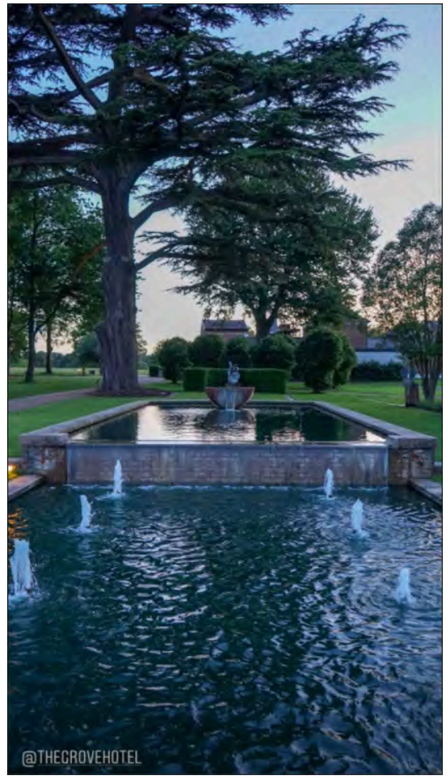
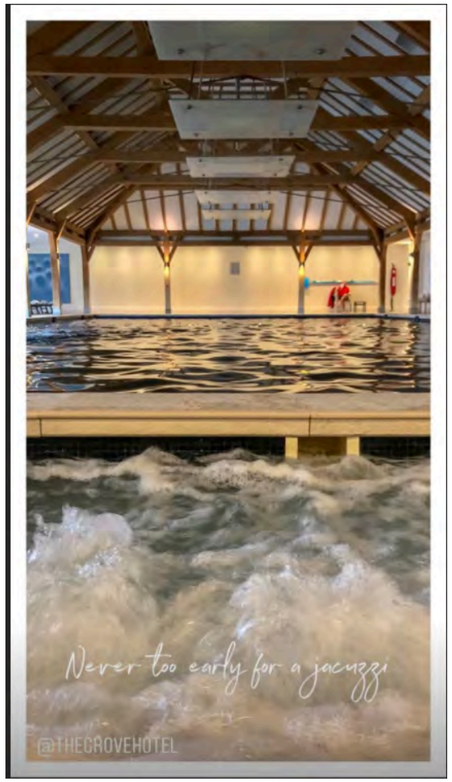
LAUREL WALDRON INSTAGRAM

17th JUNE / Followers: 1,103







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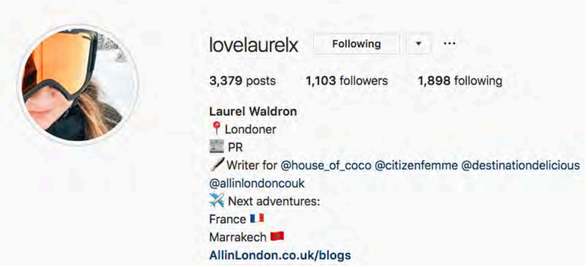
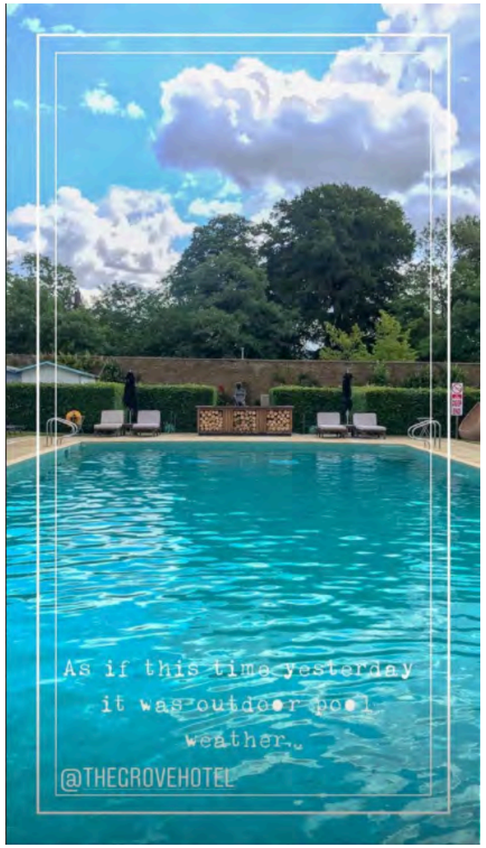
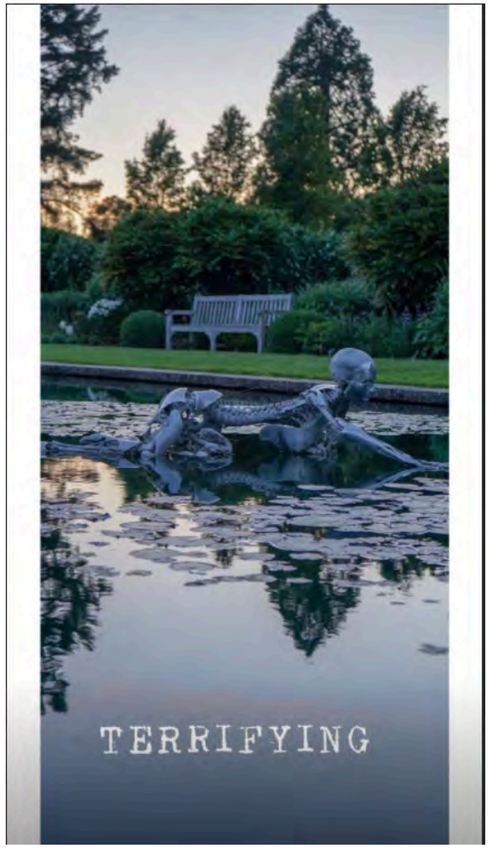
LAUREL WALDRON INSTAGRAM

17th JUNE / Followers: 1,103







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KATRINA HARPER-LEWIS INSTAGRAM

17th JUNE / Followers: 163

© HUE & CRY 2019

MUDDY STILETTOS INSTAGRAM

17th JUNE / Followers: 2,031

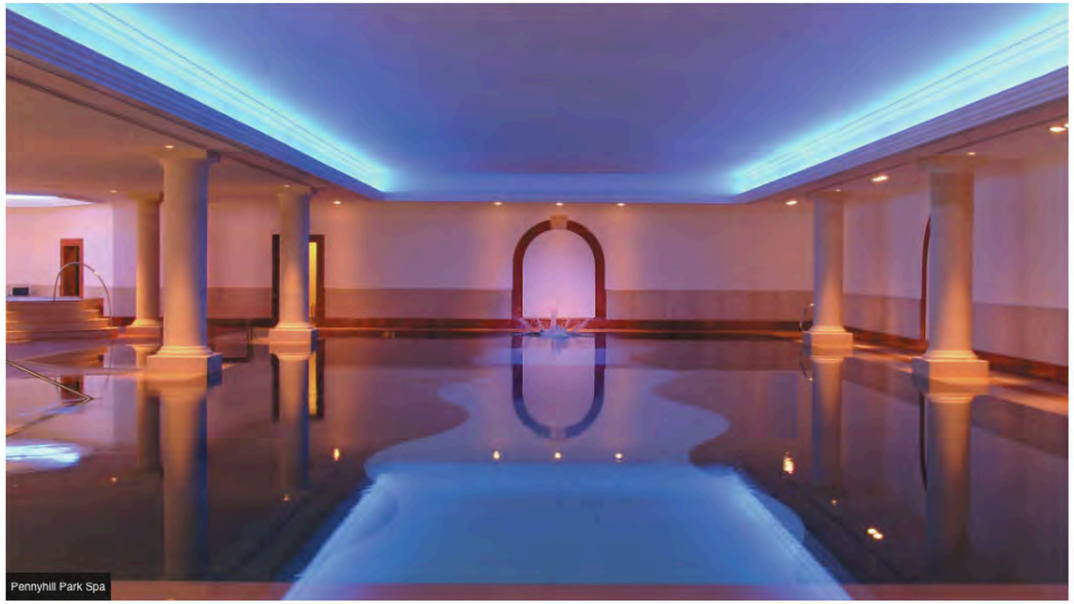
© HUE & CRY 2019

TIME OUT

17th JUNE/ MUU: 7,000,000

The best spa breaks near London

Relax and unwind with a pampering getaway at the best spa breaks near London



Pennyhill Park Spa

Need to get away from it all? We feel you. Sure, there are some awesome day spas right here in London, but sometimes you just need to get out of town. If you want to feel truly zen, unwind at the best beauty breaks and spa resorts located only around an hour or less from the capital.

The best spas just outside of London

Chris Tubbs

Shopping

The Grove

North Watford

About a ten-minute drive from Watford Junction, The Grove is probably best known among the swinging community – with its 7,000-yard course, many visit specifically with golfing in mind. But more blissful activities await at the Sequoia spa. Staff emphatically direct you towards a pool whose black tiling gives the water an ominous inky look, but the vitality pool is its best-kept secret – a bubbling bath with pounding jets – while a women's relaxation room is kitted out with a hypnotic fish tank just in case you still feel the need for screen time. Treatments include London brand Oskia's innovative candle oil massage, which leaves skin slick and supple after a deep-pressure pummelling. While the hotel itself can feel like a series of confusing corridors, they have been decorated with quirky artwork to keep you entertained while you get your bearings. And you can retreat from the manor to The Stables, a relaxed brasserie on campus whose steak and chips prove a hit with those golf nuts. Definitely take a chauffeured buggy back to your bed after dessert: it's called self-care. *Laura Richards*

Watford, 25 mins from London Euston.

Read more | Buy

© HUE & CRY 2019

HOT TUB

18th JUNE / MUU: 408,700

Hot Tub

GRASS TO GLASS IS THE NAME OF THE GAME AT THE GROVE'S NEW RESTAURANT

12 JUN 2019 POSTED BY BONNIEF

0 COMMENT

You've heard of farm to fork. But now it's garden to glass as The Grove unveils its brand new take on The Glasshouse restaurant.

The hotel unveiled its new-look restaurant and bar to reveal a bright and airy space. It's bedecked with unique art installations courtesy of Martin Hulbert Design. The interiors have been carefully chosen to perfectly complement the lavish food-hall style, with concepts created by Executive Head Chef Stephen Wheeler.

A glass space that invites the gardens inside: it's in the view, it's reflected in the design, and it infuses many drinks. In fact, all the fresh ingredients are sustainably picked from their Kitchen Garden. It provides a lavish theatrical feast where aromas beckon you in. Kinetic sculptures shimmer overhead. You can also browse no less than eight bountiful live food stations, where chefs prepare the freshest, tastiest international food…

THE ASIAN NOODLE STATION

Singapore-born international chef Tiny Kong leads the team at this exotic bazaar of Asian goodness. It's an homage to the tastiest street food on the planet.

THE GROVE ROBATA GRILL

Globe-trotting Executive Chef Chef Luke Reeves rules the roost at the Robata Grill. Having cooked his way around the world he bring his worldly-wise experience to The Grove with flavours of the Maldives. Tangy, smoky and spicy marinated meat; fish sizzling in flames over red-hot lava stones, they're all the order of the day at the Robata Grill.

THE TANDOOR OVEN

Steeped in authentic Tandoor experience, the flavours are gained from noted restaurants such as Tamarind in Soho and Kricket in White City. Sitaram Bakhati leads the chefs at this buzzing food station.

THE DESSERT STATION AT THE GROVE

Dip, load up, coat and twizzle – get creative with sweet treats and a chocolate tap. The Head Pastry Chef Ryan Thompson ensures there's a constant flow of desserts at the ready.

BOOK A SPA BREAK AT THE GROVE

© HUE & CRY 2019

WATFORD OBSERVER

21st JUNE / Circ: 8,991

Watford Observer

FREETIME

Events offer a taste of summer

This summer sees an impressive roster of events taking place at The Stables restaurant at The Grove Hotel, Hertfordshire, running from June right through to the end of August.

The five-star hotel is the perfect destination to enjoy a balmy evening at The Stables, with two pop-up bars, live music and BBQ events as well as a guest chef evening.

Pop-Up Spritz Bar
Saturday, June 8, to Wednesday, July 31

Throughout June and July, drinks moguls Diageo will be hosting a Hello Spritz pop-up bar on The Stables terrace where guests will be able to bask in the sunshine, enjoy breath-taking views and sip on four specially curated sparkling cocktails

July BBQ and Band Night
Saturday, July 27

Nestled at the heart of the old stable block is the contemporary Players' Lounge and outdoor courtyard, where guests will be able to make the most of the long summer evenings with a three course BBQ, complete with live music courtesy of The Overtures

Pop-Up Gin Bar
Thursday, August 1, to Saturday, August 31

Bringing the spirit of the outdoors to The Stables, Puddingstone Distillery will be hosting a Campfire Gin Pop-Up Bar on the restaurant's terrace with their range of iconic gins. Guests can expect to sample some classic and contemporary gins such as London Dry, Cask Aged and Navy Strength, along with delightfully refreshing fever tree mixer

An Evening with Dario Cecchini, The Tuscan Butcher
Thursday, August 8

Dario Cecchini hails from Panzanzo in Chianti, Tuscany and is known for cooking from the heart, as well as running his butcher's shop L'Antica Macelleria Cecchini and Solociccia. Dario will be hosting an evening at The Stables, where he will cook and serve his nose to tail menu, which includes six meat courses, seasonal vegetables, Tuscan bread and extra virgin olive oil in a delicious family style dining experience

For more information visit thegrove.co.uk

FILM REVIEW
TOY STORY 4
(U)
100 MINS
★★★★

By Damon Smith

How do you improve on the perfection of Toy Story 3, which bade a moving farewell to Woody the cowboy (voiced by Tom Hanks), Buzz Lightyear (Tim Allen) and the other denizens of Andy's childhood?

Oscar-winning computer animation studio Disney Pixar comes tantalisingly close with a belated rip-roaring fourth instalment.

Admittedly, popular characters including Jessie (Joan Cusack) and Rex (Wallace Shawn) are largely sidelined by a freewheeling plot that borrows heavily from past glories.

What this glorious episode might surrender in originality it compensates for with visual artistry, uproarious verbal sparring and deep sentiment.

The fractious central relationship between Woody and Buzz, which stretches back almost 25 cinema-going years, reaches a gorgeous, heart-rending crescendo.

Woody, Buzz and the gang are now the property of a little girl called Bonnie (Madeleine McGraw), who is nervously preparing for kindergarten orientation.

The tearful tyke overcomes her nerves by creating Forky (Tony Hale) from discarded arts and crafts supplies.

The repurposed plastic utensil becomes Bonnie's security blanket during a family road trip to Grand Basin, which lights the touch paper on more than one crisis.

When Forky falls into the clutches of sinister doll Gabby Gabby (Christina Hendricks) and her army of ventriloquist dummies, Woody co-ordinates a daring rescue.

He is reunited with Bo Peep (Annie Potts) and her three-headed porcelain sheep Billy, Goat and Gruff, and makes a new ally in self-doubting motorcycle stuntman Duke Caboom (Keanu Reeves).

Meanwhile, Buzz stalls for time by delaying the departure of Bonnie and her parents (Lori Alan, Jay Hernandez) from Grand Basin.

"We could frame Dad for a crime so he goes to jail," suggests stuffed unicorn Buttercup (Jeff Garlin).

Toy Story 4 opens with a lustrous flashback set during a torrential downpour that epitomises the immaculate attention to detail in every frame of animation.

The script quietly preaches the beauty of imperfection between breathlessly staged action set-pieces and a barrage of visual gags.

"You can't teach this old toy new tricks," sagely observes Woody.

True, but when the old tricks work beautifully, the wizards at Disney Pixar can still cast an irresistible spell.

Picture credit: PA Photo/Disney Pixar. All Rights Reserved

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CULTURE WHISPER

24th JUNE/ MUU: 200,000

CULTURE*Whisper*

Turning tips into memories

KIDS

London's best family hotels

By *Jen Barton Packer* on 21/6/2019

There's no worse feeling than walking into the hotel of your dreams - only to find it's not their dream to have your three kids staying for the week. These London hotels are stylish, relaxing and, best of all, super family-friendly. P.S. If you're looking to travel around the UK, here's where you should go with the fam in tow.

Best for getting some country air: The Grove

An hour-and-a-half away from London you'll find the Grove in Hertfordshire, which gives kids the chance to reconnect with nature in just about every amazing way imaginable: Segway rides, nature walks, junior golf camps and three swimming pools, for a start. The hotel's walled garden will house a pop-up cinema experience in collaboration with Everyman Cinema for the whole of August, with family-friendly films like *Mrs. Doubtfire* and *Captain Marvel*.

Read more ...

WHERE The Grove, Chandler's Cross, Watford WD3 4TG

© HUE & CRY 2019

TATLER

24th JUNE/ MUU: 361,663

TATLER

LIVING

The best kitchen garden restaurants

From L'Enclume to The Pig, these eateries take all their ingredients straight from the garden, and the resulting dishes prove that farm-to-fork really is the best way to eat

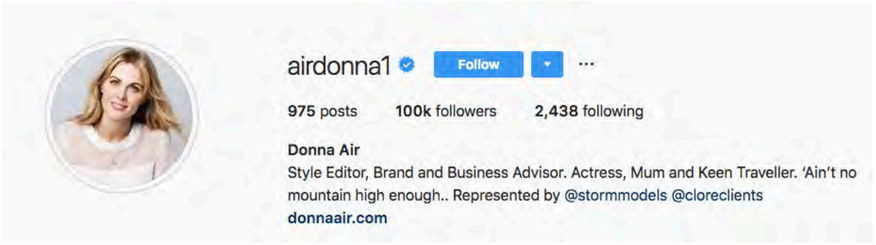
The Potting Shed at The Grove

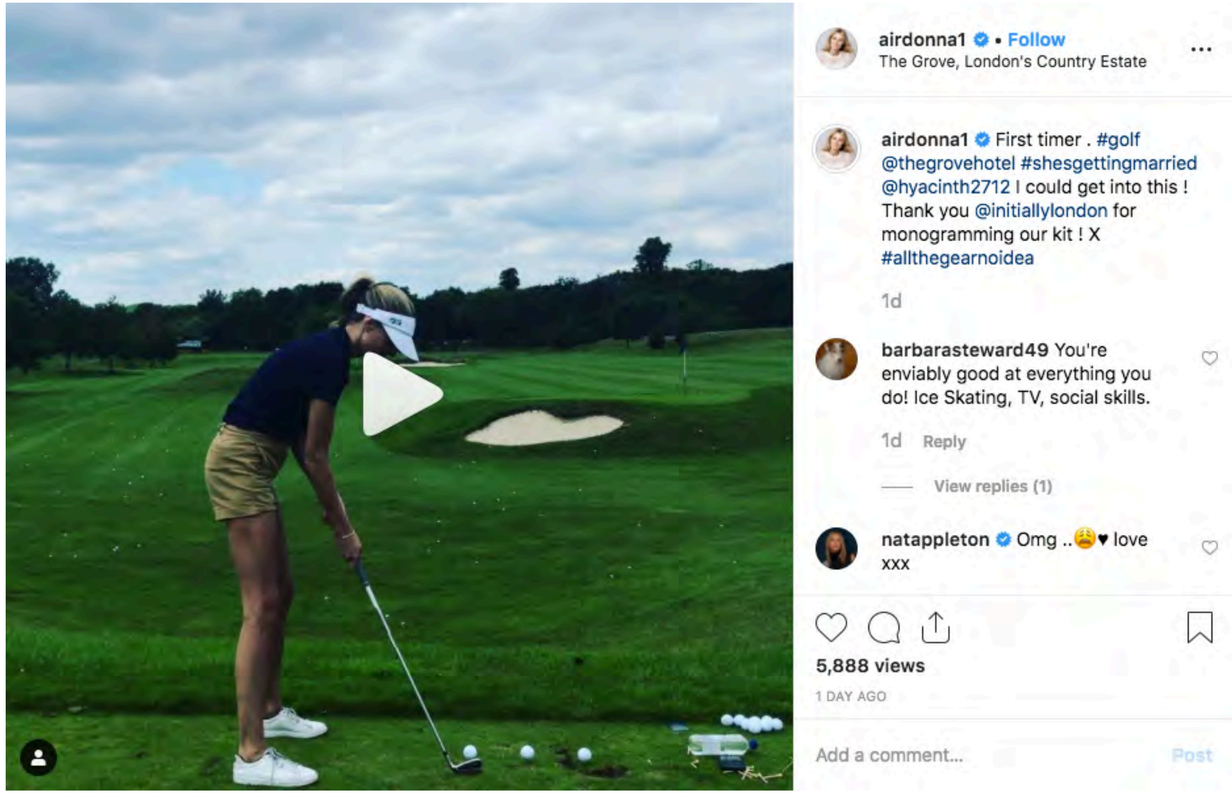
The Grove, a 300-acre former estate of the Earls of Clarendon in Hertforshire, boasts a temporary kitchen garden restaurant every summer, dubbed The Potting Shed. Housed in its Victorian Walled Garden, the space instantly charms you, with terracotta pots of blooms strewn everywhere and mismatched furniture giving it a rustic appeal. The menu, of course, is equally as alluring, and is divided into sharing plates 'from the sea', 'from the land' and 'from the garden'. Highlights include the hand-picked Dorset white crab, burrata with grilled Walled Garden vegetables and roasted butternut squash with puy lentils, finishing off with the baked Walled Garden fruits.

© HUE & CRY 2019

DONNA AIR INSTAGRAM

24th JUNE/ Followers: 100,000





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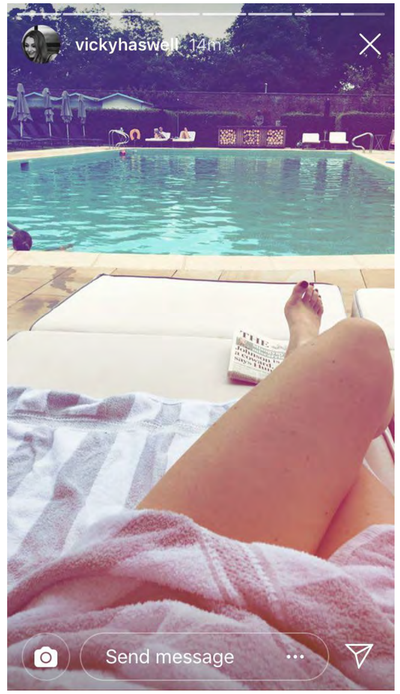
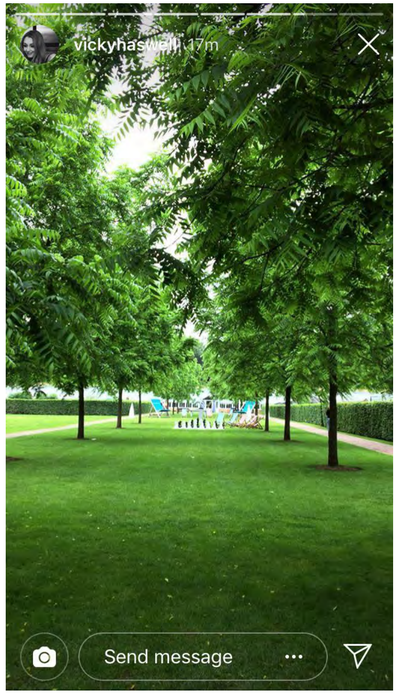
VICTORIA HASWELL INSTAGRAM

26th JUNE/ Followers: 328





© HUE & CRY 2019

ANGELS & URCHINS

26th JUNE/ MUU: 20,000

angels & urchins
Indispensable to London parents

Outdoor Cinemas

From the fantastic Luna Kids Cinema and Popup Screens to St Katherine Docks Floating Film Festival, we have rounded up the best family-friendly outdoor cinemas to visit this summer in London. Book tickets for recent blockbusters, Disney classics and family musicals. Pack your picnic and grab your blankets!

Everyman's Secret Garden Pop Up at the Grove

1–31 Aug (Wed–Sun). Enjoy the first-ever outdoor cinema in the Grove's Walled Garden. Grab your headphones and a beanbag and choose your spot in the sun or under the stars, snuggled in a blanket. Tickets will be available for hotel residents and guests on cinema dining packages only. Family films to watch include ET, Jumanji, Beauty and the Beast, Matilda, The Jungle Book, Peter Rabbit, Coco and many more.

© HUE & CRY 2019

MUDDY STILETTOS

28th JUNE/ MUU: 30,840

Muddy Stilettos

THE URBAN GUIDE TO THE COUNTRYSIDE - HERTS & BEDS

Muddy eats: The Glasshouse at The Grove

The Glasshouse restaurant at The Grove Hotel has had a swanky new makeover, so, quick out of the blocks as ever, Muddy rocked up to report back on the buzzing new-look hotspot for five-star foodies.

26 Jun 2019

THE LOWDOWN

When I heard on the grapevine that The Glasshouse restaurant at The Grove Hotel in Chandler's Cross was re-opening this May, after a major re-furb, of course I had to go and check it out for all my loyal Muddy readers – I know, I'm *sooo* good to you...

Just on the outskirts of Watford (not that you'd know it), The Grove is a veritable oasis. It's easy to see why it's known as London's Country Estate as you roll along the sweeping drive, flanked by the perfectly preened golf green. If you're after a dinner venue to make a heck of a first impression, The Glasshouse is it.

First opened just over 15 years ago, the new-look restaurant has had the five-star treatment, courtesy of award-winning studio, Martin Hulbert Design (who are responsible for much of the hotel's achingly stylish décor – they've also decked out the likes of Coworth Park, Dorchester Spa and Cliveden, to namedrop a few).

As for the food, Executive Head Chef, Stephen Wheeler has returned to the helm of The Glasshouse after years of globetrotting, having headed up some of Asia's best restaurants, and brings with him a wealth of foodie knowledge gleaned from his travels, from exciting fusion dishes to cooking techniques and ingredients.

THE VIBE

The Glasshouse is far from other five-star hotel restaurants with their crisp white table cloths, lift music tinkling away in the background and (dare I say) stuffy atmosphere, where you daren't clink your cutlery too loudly. No, no, no, the vibe here was buzzy and hubbub-y.

Pitched as a 'theatre of food' (which in real terms means a super fancy food hall), there are a handful of live cooking stations, all smoking and bubbling with deliciousness. And thanks to the buffet-style set-up diners are milling around, even chatting to each other (gasp!) about the culinary delights on offer. It feels refreshing, vibrant and exciting!

The smoky Robata grill

As for the décor, it's just dreamy. While you might think twice about redecorating your house in mustard, brown and foliage green, trust me, it works here. By day, it reflects the colours of the *gooorgeous* gardens, which are artistically framed in the contemporary floor to ceiling (triple-height, no less) windows, giving it a real indoor/outdoor feel.

By night the colours take on a richer tone, thanks to lots of luxe materials – think mustard-hued velvet banquettes, elegant glass and bronze metallic sculptures suspended overhead (like giant mobiles for grown-ups!), and Italian terazzo and oak tables and floors.

© HUE & CRY 2019

MUDDY STILETTOS

28th JUNE/ MUU: 30,840

Muddy Stilettos

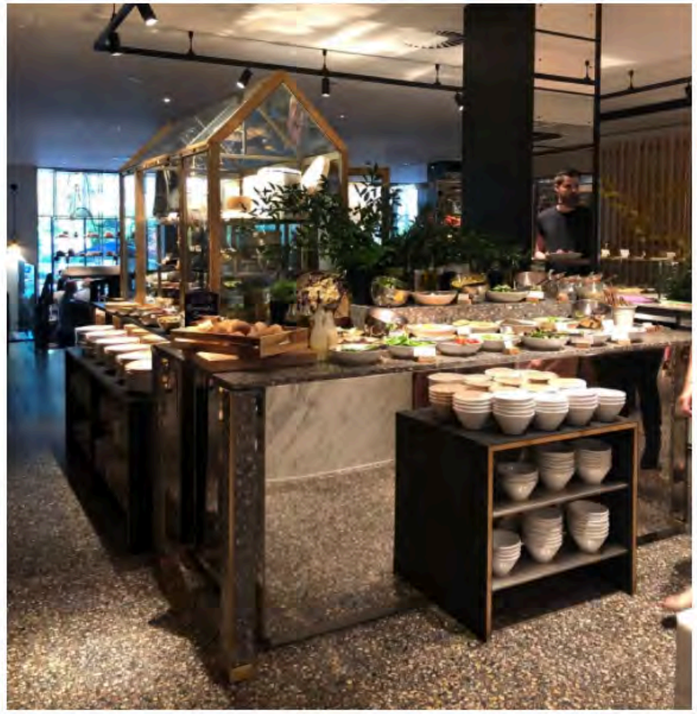
THE URBAN GUIDE TO THE COUNTRYSIDE - HERTS & BEDS

The Glasshouse aglow after dark

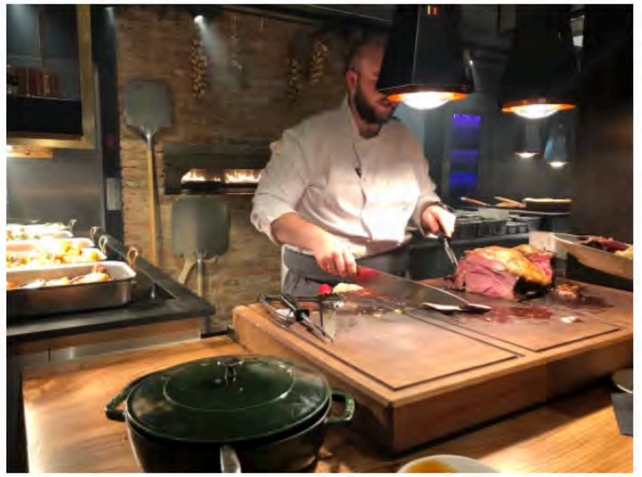
Even the food stations are beautiful – there's one sculpted out of a single piece of wood (butcher's block of dreams!), collections of artfully displayed copper pans, a rustic pizza oven, a miniature (in comparison) glasshouse filled with meats and cheeses, high-tech looking glass-fronted cabinets housing everything from Asian mushrooms to spit roast duck, and a marble dessert island with a copper canopy.

SCOFF AND QUAFF

My husband and I are advised to start with the salad bar – forget soggy lettuce leaves and canteen croutons, this is a salad bar to end all salad bars. Along one side is an array of colourful hand-rolled sushi, giant prawns and oysters on ice. On the other, a deli-style counter with wheels of every cheese you could imagine and a leg of Serrano ham. Plus there are all manner of leaves, shoots and pulses, dips, dressings, breads and accompaniments to go with it.



Next stop Asia, and we each try a made-to-order broth – bursting with zingy aromas. Wondering if we'll have room for a main course, my husband makes a beeline for the meat, and comes back with smoky hunks of tandoori fish and chicken (yep, they have their own tandoori oven, too), tender slivers of rotisserie duck and, for good measure, some beef from the grill – I mean, why choose one, when you can try everything?



Veggies, look away now...

Meanwhile I, the veggie, head to the pasta station, with its piles of golden handmade linguini, gnocchi and spaghetti and plethora of Italian ingredients for diners to choose from. While there's not a wild array of specific options for veggies – if you haven't already got it, they're big on meat here! – you certainly won't go hungry.

For dessert there are platters of exotic fruits, fresh sorbets and the prettiest pâtisseries. There's even a chocolate tap, where you can experiment with creating your own cheffy drizzle over your ice cream (one for the big kids!).

The challenge with not choosing from a menu is knowing which wine to go for. We opt for a robust red at a resonable £34 a bottle, which covers the bases.

© HUE & CRY 2019

MUDDY STILETTOS

28th JUNE/ MUU: 30,840

Muddy Stilettos

THE URBAN GUIDE TO THE COUNTRYSIDE - HERTS & BEDS

But, where the drinks come into their own is at The Glasshouse Bar – separate from the dining area, but with the same feel. If you like cocktails (who doesn't?!) you'll love the 'Garden to Glass' concept here, where ingredients sourced from The Grove's own Walled Kitchen Garden are muddled and shaken into heavenly concoctions.

I plump for one from the signature list, the Rose Garden, with vodka, rose, lychee and pink grapefruit – a fragrant, sweet and sour sensation (ahem, I *might* have had more than one...), and sip it amongst the pots of orange trees, overlooking that fab terrace, and feeling very relieved to have worn the loose fitting dress!

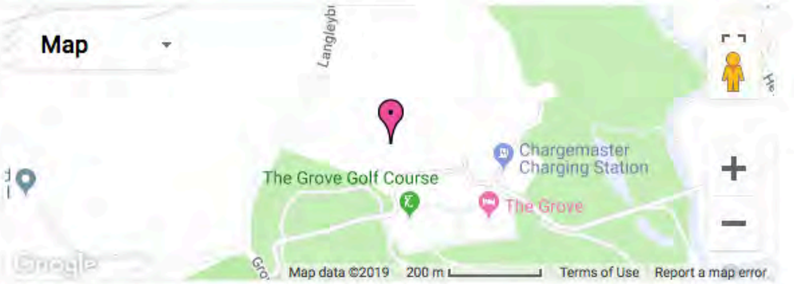
THE VERDICT

GOOD FOR: Those with a sense of fun and a good appetite will love the lively atmosphere and plentiful offerings at The Glasshouse. It's got all the hallmarks of five-star dining – from the quality of the food to the impeccable service – just without the rigid formality.

NOT FOR: If you prefer to choose from a menu and have your food brought to your table then The Glasshouse might not be up your street. But I urge you to give it a go...

£££: Dinner costs from £49 per person, which is pretty reasonable as five-star dining goes, particularly given the amount of choice and the fact that you can have as much or little as you like.

The Glasshouse, The Grove Hotel, Chandler's Cross, Hertfordshire, WD3 4TG, 01923 807807 , thegrove.co.uk



Find more ideas here

EAT OUT | Restaurants | Reviews

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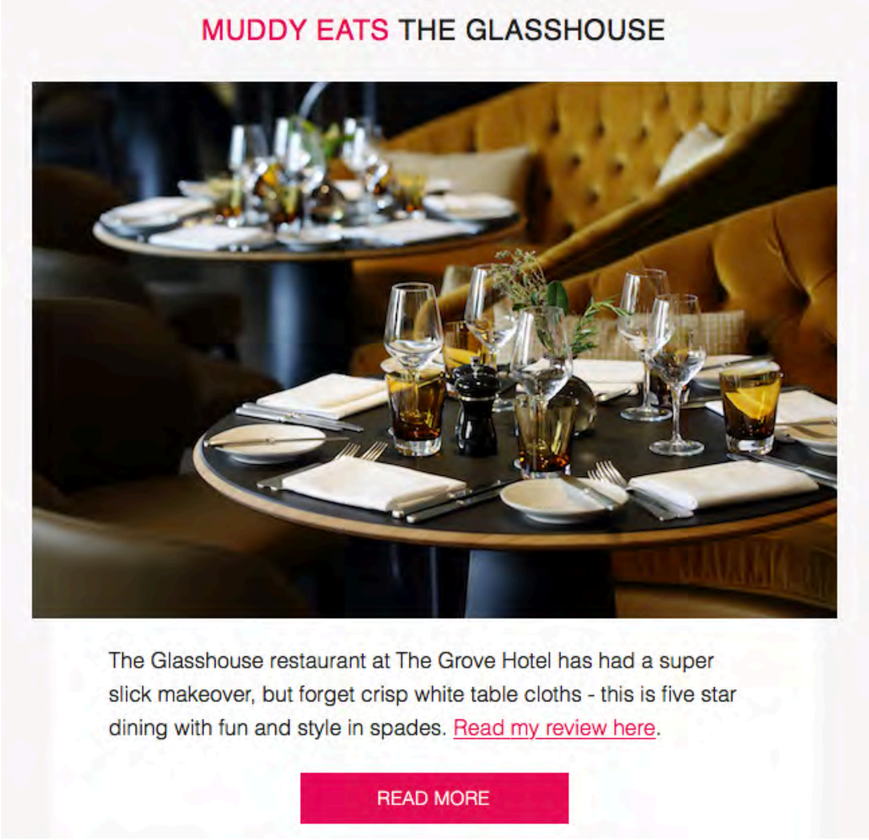
MUDDY STILETTOS NEWSLETTER

28th JUNE/ Subscribers: 15,500



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