

LARGE TABLE MENU

Available Monday to Sunday for tables of 8 – 12. Select 2 courses for £30.00 and 3 courses for £35.00.
For groups of 11 – 12, please provide us with your choices in advance.



STARTERS



Honey & black pepper roasted parsnip soup

with chestnut and sage crème fraîche



Laverstock buffalo mozzarella

with chargrilled fennel and black olive dressing

Chicken liver parfait

with toasted sourdough and tomato-apple chutney

Scottish smoked salmon

with capers, shallots, soft herb dressing and brown bread

MAINS



Hand-made butternut squash tortellini

with sage butter and toasted almonds

Charred sea bass fillet and new potatoes

with tarragon, wild mushrooms and herb dressing

Pan roasted chicken

with smoked garlic pomme purée and dressed greens

FROM THE GRILL

250g Sirloin

Served with watercress, field mushrooms, fresh horseradish, Hollandaise sauce and skinny fries

The Stables 220g prime burger

in a brioche bun with braised red onions, Applewood cheddar and skinny fries

DESSERTS

Brioche bread and butter pudding

with seville orange marmalade ice cream

Praline choux

with lemon curd and hazelnut crunch

Poached pear


with caramel milk chocolate mousse and cinnamon syrup

Espresso chocolate tart

with mascarpone cream and chocolate crumb

Selection of ice cream (3 scoops)

vanilla, strawberry, chocolate, mint chocolate or honeycomb

Dishes marked with  are vegetarian or can be prepared vegan. Many of our dishes can be adapted to meet any dietary needs.
If you have a food allergy or special dietary requirement, please inform a member of the hospitality team prior to ordering.
An allergen menu is available upon request.

All dishes are subject to change. All prices are inclusive of VAT. A 12.5% discretionary service charge will be applied to your bill.





George Stubbs, the 18th Century artist, was a regular visitor to these old stables. He didn't come for the beef, chicken or fish, but the horses.

Leaving his home in Edgware, George would walk the leafy lanes of Hertfordshire until he arrived at The Grove. Here, inspired by the fine mares and stallions, he would spend hours at his easel.

Today, of course, the horses have been replaced by golf carts, the horseshoes have given way to soft spikes. We like to think, however, that some of the Stubbs magic remains. Like George, our chefs create one masterpiece after another.

