

À LA CARTE MENU

STARTERS

French onion soup with Gruyère cheese and garden thyme, served in a sourdough loaf (D, G, Sd) | £9.50

Antipasti platter for two: Chicken liver parfait with truffle butter, beef carpaccio, Iberico ham, grilled flatbread, sourdough, homemade pickles, roasted seasonal vegetables and fig chutney (D, G, Sd) | £22.00

Pheasant salad with clementine, winter leaves, prosciutto and balsamic (D, Sd) | £12.50

Cured salmon with kitchen garden cress and caviar with an avocado dressing (F, D) | £12.50

Robata grilled scallops with garlic butter and a panko winter herb crumb (Mo, D, G) | £14.50

Spiced onion bhajis with onion soubise, Kachumber and chilli salad (D G V) | £11.50

Grilled ciabatta with smashed cannellini beans, marinated peppers, basil and mint (G, Ve) | £11.50

Baked aubergine with baba ghanoush and Arabic spiced Dukkah (Se, N, Ve, So) | £11.50

MAINS

Roast turkey breast with juniper and sage stuffing, Brussel tops, duck fat roast potatoes bread sauce and gravy (G, D, Ce, Sd) | £24.00

Grilled Scottish ribeye steak with slow roast cherry tomatoes and land cress | £32.00

Slow braised lamb shoulder with Kalamata olives (F, Sd) | £24.00

Hay smoked loin of venison with juniper and port (Sd) | £26.00

Half a rotisserie chicken served with winter slaw and saffron aioli (E, Ce) | £21.00

Cornish crab linguini with slow roasted tomatoes, fennel, parsley and dill (D, E, G, Cr) | £23.00

Seared fillet of stone bass, with sorrel sauce (D, F, E) | £24.00

Robata grilled Atlantic salmon with chilli and mint (F) | £22.00

Vegan wellington with beetroot chutney, whipped tofu and chestnut stuffing, Brussel tops, rosemary roast potatoes served with a roasted vegetable gravy (G, Ve, Sd, So) | £22.00

Plant based platter for two: tofu steak, vegetable kebab dressed with sumac, falafels, grilled flat bread, garden salad and tahini dressing (Ve, Se, So) | £28.00

SAUCES

Peppercorn (D) | Homemade jus with garden thyme (Sd,D) | Cranberry sauce (Ve)

Bread sauce (G, D, V) | Mint sauce (Ve, Sd) | Chimichurri (Ve, Sd) | Horseradish (D, Sd, V, Mu)



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SIDES

£4.00 each

Sautéed spinach (Ve) | Honey and mustard chipolatas (G, D, Mu) | Buttered cabbage (D, V)
Brussels sprouts, pancetta and chestnuts (D) | Rocket and pecorino salad with aged balsamic (D, V, Sd)
Duck fat roast potatoes | Skin on chips (Ve) | Braised red cabbage (V, D, Sd)
Cauliflower cheese (D, G, V) | Steamed broccoli and carrots (Ve)

DESSERTS

The Grove figgy pudding with brandy butter and brandy sauce (G, D, E, N) | £7.50

Milk chocolate and gingerbread yule log (G, D, E, So, V) | £7.50

Clementine tart with crème fraiche sorbet (G, D, E, V) | £7.50

Apple and festive spiced crumble served with vanilla custard (G, D, E, V) | £7.50

Mulled wine poached pear with caramelised walnut parfait (D, E, N) | £7.50

A selection of artisan British cheeses served with quince chutney,
lavash and crackers (G, D, E, Se, Ce) | £9.50

DESSERT COCKTAILS

£16.00 each

New York Cheesecake

Vanilla vodka, Frangelico, lemon juice, brown sugar and mascarpone

Brandy Alexander

Cognac, crème de cacao, cream and ginger bread syrup

Toffee Sour

Spiced rum, butterscotch liquor, lemon juice and caramel syrup

Nutella Martini

Vanilla vodka, crème de cacao, cream and Nutella

Ce - Celery Cr - Crustaceans D - Dairy E - Egg F - Fish G - Gluten Lu - Lupin Mu - Mustard Mo - Molluscs
N - Nuts Pe - Peanuts Sd - Sulphur Dioxide Se - Sesame So - Soya V - Suitable for Vegetarians Ve - Vegan

Please note - a discretionary 12.5% service charge will be added to your bill.

