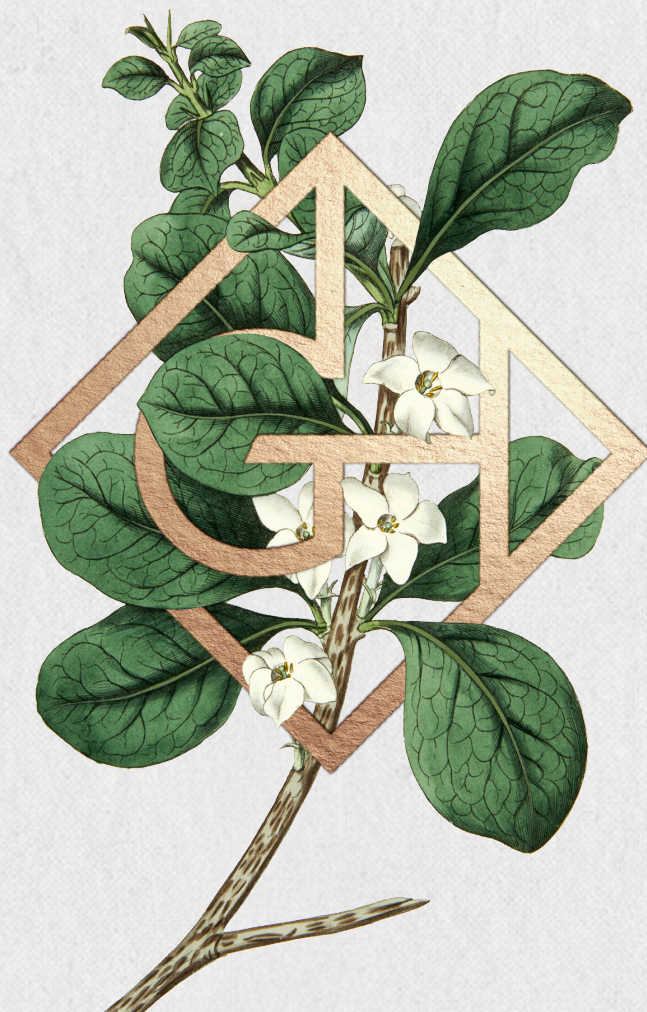






FROM GARDEN TO GLASS

For centuries, the walled gardens of stately homes have produced fresh delights for the privileged few.

Their very presence was seen as a statement of status and wealth.

The Grove's Walled Garden dates back to 1878 when the Earls of Clarendon were in residence. Since then, classic and exotic ingredients have flourished under the watchful eyes of successive head gardeners.

Our cocktails use sustainable home-grown leaves, berries and fruits – many of which were hand-picked just hours ago in our Walled Garden.

Which garden-grown botanicals will you enjoy in your glass today?



DRINKS BY THE FIREPLACE

WHITE NEGRONI

Gin, Lillet Blanc, Suze

18

WHITE CHOCOLATE ORANGE

Cointreau, white chocolate liquor,
crème de cacao, cream

18

BARNEYS PEAR

Amaretto, pear, aromatic syrup, Prosecco

18

MULLED FIZZ

Shiraz gin, mulling syrup, lemon, Prosecco

18

CHERRY VELVET

Diplomatico rum, crème de cacao

18

SALTED CARAMEL OLD FASHIONED

Highland Park 12 yr, caramel, bitters

18





SUNTORY AT THE GROVE

YAMAZAKI MANHATTAN

Yamazaki 12 whiskey, Cascara Vermouth,
Aztec chocolate bitters, cherry
28

HAKU MARTINI

Haku vodka, Noilly Prat, yuzu bitters, lemon
21

TOKI ELDERFLOWER SOUR

Toki whiskey, elderflower cordial, lemon,
egg white, simple syrup, mint
17

HIBIKI OLD FASHIONED

Hibiki Harmony whiskey, apricot
liqueur, orange bitters
27

ROKU NEGRONI

Roku gin, sacred spiced Vermouth,
Campari, yuzu bitters
20

THE HOUSE OF SUNTORY

The Nature and Spirit of Japan



CONSCIOUS CONCOCTIONS

SUSTAINABLE SOUR

Discarded vodka, lemon,
sugar syrup, egg white

17

AFTER DARK

Hazelnut liquor, Cascara
Vermouth, chocolate bitters

18

ECO-TINI

Banana peel rum, butterscotch liquor,
banana peel syrup, caramel, cream

17





ESPRESSO ROOM

SALTED CARAMEL ESPRESSO

Vanilla vodka, coffee liqueur,
salted caramel, espresso
18

WHITE CHOCOLATE ESPRESSO

Vanilla vodka, white chocolate
liqueur, espresso, brown sugar
18

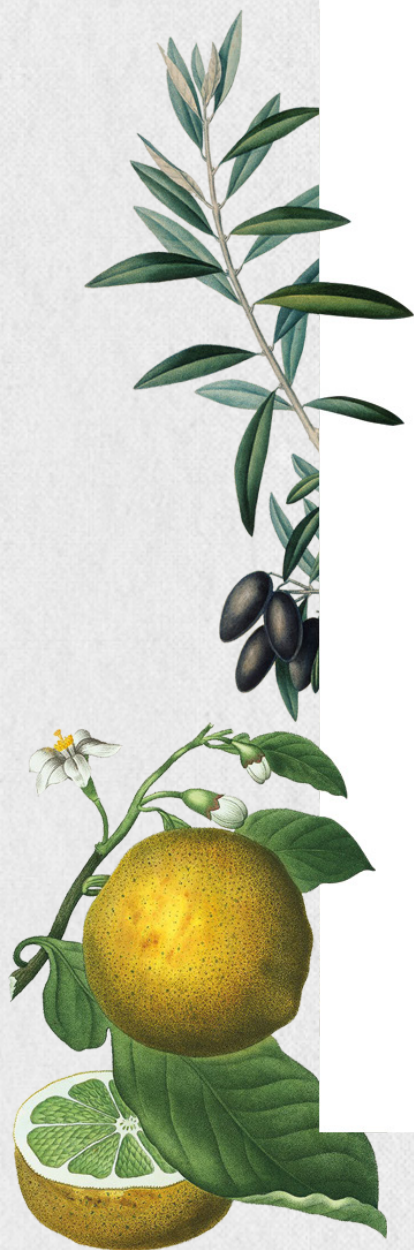
THE MONK

Vanilla vodka, Frangelico,
espresso, brown sugar
18

PISTACHIO ESPRESSO

Vodka, coffee liquor, espresso,
pistachio syrup, orange bitters
18

And of course the classic
Espresso Martini...
18





MANSION ON THE HILL

17

Try our 20th year cocktail,
'Mansion on the Hill' created by
Tom Doherty, The Stables Manager.

Inspired by his 10 years working at
The Grove and the hotel's rich history,
the cocktail contains The Grove gin,
Cointreau, crème de violette
and grapes.

£1 from each drink will be donated to
local Hertfordshire children's charity,
Playskill, our charity of the year.

Playskill provide expert support,
training and respite for pre-school
children in the local community with
physical delays or disabilities.



The background of the page features a detailed botanical illustration of peace lilies (Spathiphyllum) with large, dark green, lanceolate leaves and several white, bell-shaped flowers. Some flowers are in full bloom, while others are as buds. Interspersed among the foliage are three hummingbirds: one in the upper right with iridescent green and blue plumage, one in the lower left with a bright orange throat and green body, and a small black and white butterfly near the bottom left. The central text is contained within a white rectangular area.

MOCKTAILS

ONLY SPICE

Pear puree, apple juice, aromatic
syrup, naughty Prosecco

11

HOUSE LEMONADE

Lemon juice, lemon balm, lemon
verbena, simple syrup, soda

11

GINGER SPICE SPARKLER

Elderflower cordial, gingerbread syrup,
naughty Prosecco, grenadine

11

RED SKY AT NIGHT

Strawberry purée, raspberry purée,
elderflower cordial, ginger beer

11

CHAMPAGNE & SPARKLING

	Glass 125ml	Bottle
Ayala Brut	20	90
Louis Roederer Collection 243		125
Bollinger Special Cuvée	25	130
Bollinger La Grande Année		225
Krug Grande Cuvée		450
Louis Roederer Cristal		475
Ayala Rosé	22	95
Bollinger Rosé		150
Ayala Le Blanc De Blancs		165
Thomson & Scott Prosecco	14	54
Thomson & Scott Naughty N/A	9	30
Hambledon Classic Cuvée	16	70
Hambledon Classic Cuvée Rose		70



WINE

W H I T E

	Glass 175ml	Bottle
Clos de la Chaise Dieu, Burgundy, France	14.5	60
Elgin Ridge Sauvignon Blanc South Africa	13	46
Ponte Pietra, Trebbiano Garganega, Italy	9	35
El Abasto Torrontes, Mendoza, Argentina	10	39
Gavi di Gavi Terre Antiche, Piedmonte, Italy	12.5	48
Domaine Gérard Fiou Sancerre France	16.5	68
Te Whare Ra Sauvignon Blanc, Marlborough	14	52

R E D

	Glass 175ml	Bottle
Lionheart of the Barossa, Shiraz, Australia	11.5	46
Domain de Moulines Merlot, France	10	40
El Abasto Malbec Bonarda, Mendoza, Argentina	11	43
Chateau Moulin de Lagnet, Bordeaux, France	17	66
Ponte Pietra Merlot Corvina, France	9	35
Cerro Del Masso Poggiotondo, Chianti, Italy	12.5	52
Hacienda Grimon Reserva, Rioja, Spain	18	74

R O S É

	Glass 175ml	Bottle
Reserve de Gassac Rosé, France	9	36
AIX Rosé, Provence, France	11.5	48
Chapel Down English Rosé	10	42
Whispering Angel		70



GIN

	50ml
Tanqueray 43	11.5
The Grove Gin	13.5
Tanqueray 10	14
Tanqueray Sevilla	14
Hendricks	12.5
Gin Mare	14
Puddingstone London Dry	13.5
Puddingstone Navy Strength	17
Puddingstone Cask Aged	15
Bombay Sapphire	12
The Botanist Islay	14
Warner Edwards Rhubarb	14
Dingle Gin	13.5
Monkey 47	18
Roku Gin	12.5
Four Pillars Bloody Shiraz	15
Mermaid Pink Gin	14.5
Porter's Tropical Old Tom	13.5
Tarquin's Cornish Sunshine	13.5
Blood Orange Gin	
Drumshanbo Gunpowder Gin	14

VODKA

	50ml
Ketel One	11.5
Belvedere	13
Grey Goose	14
Ciroc	12
Mamont	13.5
Zubrowka Bison Grass	12.5
Dingle Vodka	13.5



TEQUILA & MEZCAL

	50ml
Don Julio Tequila Blanco	14
Casamigos Blanco	17.5
Casamigos Anejo	21
Casamigos Reposado	21
Casamigos Mezcal	21
Don Julio 1942	39.5
Del Maguey Vida	16

RUM

	50ml
Flor De Cana 4 Year Old	11.5
Flor De Cana 7 Year Old	11.5
Bacardi Spiced Rum	11.5
Bacardi Superior	11.5
Diplomatico Reserva Exclusiva	14.5
Havana Club, 7 Year Old	11.5
Kraken Black Spiced Rum	12
Plantation 3 Stars Rum	11.5
Angostura 1919	11.5
Ron Zacapa	15.5
El Dorado, 15 Year Old	17.5
El Dorado, 21 Year Old	29.5



W H I S K I E S

S I N G L E M A L T

	50ml
Lagavulin, 16 Year Old	21
Oban, 14 Year Old	19.5
Dalwhinnie, 15 Year Old	17.5
Talisker, 10 Year Old	16.5
Glenfiddich, 12 Year Old	13.5
Glenmorangie, 10 Year Old	13.5
Redbreast 12 Year Old	14.5
Highland Park 12 Year Old	14
Laphroaig 12 Year Old	14.5
Green Spot Irish Whiskey	14.5
Yamazaki 12 Year Old	29.5
Hibiki Harmony	19.5

B L E N D E D

	50ml
Johnnie Walker Black	11.5
Canadian Club Whiskey	11.5
Johnnie Walker Blue	38.5
Johnnie Walker King George	112.5
Jameson	11.5

A M E R I C A N

	50ml
Bulleit Bourbon	11.5
Bulleit Rye	11.5
FEW Rye Whiskey	17.5
Jack Daniel's No. 7	11.5
Woodford Reserve	12





THE MACALLAN AT THE GROVE

'In 1824 The Macallan became one of the first legally licensed distilleries in Scotland. In the same year The Macallan Distillery became one of the first legally licensed distilleries in Scotland. Since then, The Macallan have built a reputation as one of the world's leading single malt whiskies. The creation of The Macallan draws on the vital contributing influences of Spain, North America and Scotland – and of their respective natural raw materials, combined with traditional methods and craftsmanship.

APRICOT AFFAIR

The Macallan Double Cask 12 Year Old 26
Apricot Brandy, Benedictine, Tio Pepe

WHISKIES

	50ml
The Macallan Double Cask 12 Year Old	15.5
The Macallan Double Cask 15 Year Old	20.5
The Macallan Double Cask 18 Year Old	51.50
The Macallan Sherry Oak 25 Year Old	350

BRANDY

	50ml
Remy Martin VSOP Cognac	12.5
Remy Martin XO Cognac	40.5
Baron Sigognac Armagnac	11
Hennessy XO	39.5
Hennessy Paradis Imperial	138
Hennessy VS	14.5
Calvados VSOP	11

LIQUEURS

	50ml
Amaretto di Saronno	11.5
Baileys	11.5
Benedictine	11.5
Cointreau	11.5
Drambuie	11.5
Frangelico	11.5
Galliano	11.5
Grand Marnier	11.5
Kahlua	11.5
Limoncello Luxardo	11.5
Malibu	11.5
Sambuca Luxardo	11.5
St Germain Elderflower	11.5

PORT & SHERRY

	100ml
Fonseca Unfiltered LBV Port	8
Fonseca Terra Prima Reserve Port	10
Taylor's, 10 Year Old Tawny Port	11
Tio Pepe Sherry	10.5

APERITIFS & VERMOUTH

	50ml
Aperol	10.5
Campari	11
Lillet Blanc	12.5
Fernet-Branca	10.5
Pimms No. 1	10.5
Noilly Prat Vermouth	10.5
Antica Formula Carpano Vermout	12.5
Cocchi Americano	11
Cocchi Vermouth di Torino	12.5



LAGER, ALE, STOUT & CIDER

Birra Moretti	7
Heineken	7
Tiger	7
Sol	7
The Grove Pale Ale (500ml)	8
Made from hops grown in our Walled Garden	
3 Brewers Golden Ale	8
3 Brewers Classic Ale	8
Heineken 0.0 Alcohol Free Beer	4.5
Guinness	5.5
Old Mout Kiwi and Lime Cider	8
Old Mout Pineapple and Raspberry	8
Inch's Cider	8



SOFT DRINKS & JUICES

Coke, Diet Coke, Coke Zero, Sprite Zero 4.5

Fever-Tree 4

Indian Tonic Water, Naturally Light Tonic Water,
Ginger Ale, Bitter Lemon Tonic, Soda Water,
Mediterranean Tonic Water, Sicilian Lemonade

Fentimans Rose Lemonade 5.5

Fentimans Ginger Beer 5.5

Coke, Diet Coke, Lemonade, Tonic 3
(By the glass)

Juices 4.5

Orange, Apple, Pineapple, Mango, Passionfruit, Tomato,
Cranberry, Grapefruit

	Glass	Bottle
	300ml	
Still Water	3	6.5
Sparkling Water	3	6.5

TEA & COFFEE

Latte 4.95

Cappuccino 4.95

Double Espresso 4.95

Macchiato 4.95

Mocha 4.95

Americano 4.95

Liqueur Coffee 12

Irish Coffee, Calypso, French, Baileys

Hot Chocolate 5

Twist Teas 4.95

English Breakfast

Classic Earl

Ginger Snap

Peppermint

Camomile Yawn

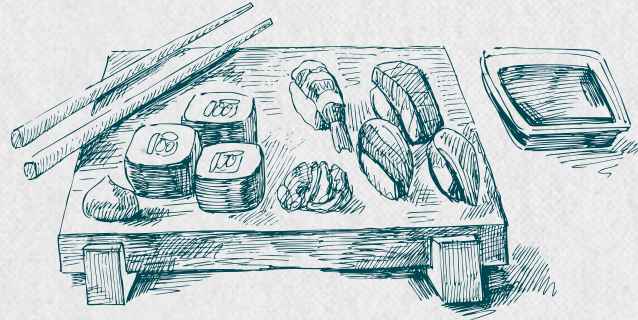
Boost

Coconut Green

All Day Decaf

Fresh Mint Tea





YOROKOBI MENU

OUR STORY

It's time to treat your taste buds to an exquisite selection of the Japanese delicacy, sushi. Dishes are freshly prepared by our wonderful Head Sushi Chef, Christian Sta Maria, whose passion for sushi as an art form blossomed from his appreciation for Japanese cuisine. Attracted in particular to its intricate detailing and the skill required to create such a delicate dish, Christian delivers a unique and flavourful experience whether you choose sushi rolls, small hot plates or a little of both.

Meshiagare!

12:00 - 20:30

BENTO BOX LUNCH SPECIAL

Available from 12:00 – 15:00

Prawn tempura, salmon avocado
and tuna avocado roll, salads, salmon
or chicken teriyaki

SOUPS AND SALADS

Edamame Beans (VG)
Chili salt

Vegetable Broth 'Kenchinjiru' (VG)
Root vegetables, shitake mushrooms,
dashi stock

Chicken Teriyaki Salad
Teriyaki, cucumber, baby gem lettuce

Crispy Duck
Hoisin, radishes, soy and ginger dressing

Superfood Salad (VG)
Edamame, broad beans,
tenderstem broccoli, seaweed

SOMETHING SWEET

Iced Silk Skin Mochi Selection
Chocolate ganache

Pandan Leaf Crème Brûlée
Mango compote, coconut meringue

Vegan Brownie (VG)
Pickled ginger crèmeux, puffed rice

SUSHI ROLLS

	Loch Duart Salmon Avocado Roll (8 PIECES) Haas avocado, Ikura, mustard cress	16
26	Spicy Tuna Roll (8 PIECES) Blue fin tuna tartar, guacamole, Bubu arare	17
	Mango Prawn Tempura Roll (8 PIECES) King Prawn, Alphonso mango, lime zest	20
7	Lounge Lover Roll (6 PIECES) Dorset crab, salmon, pickled daikon radish	18
9	Dragon Green Roll (8 PIECES) (VE) Asparagus, Haas avocado, cucumber	14
15	Walled Garden Roll (8 PIECES) Seasonal vegetables, Ahimi, mixed cress	14
17	Rib Eye Crispy Roll Beef tartar, arencha caviar, truffle aioli	17
14	Chef's Special Sushi Boat for Two (50 PIECES) Selection of Maki, Sashimi and Nigiri <i>(please ask your server for today's selection)</i>	120

9

9

8



16:30 - 20:30

SOMETHING HOT

Duck Spring Rolls (5 PIECES) 14
Pickled cucumber, hoison sauce

Funky Prawn Tempura 17
Wasabi aioli, ito togarashi, nori powder

Avocado Crunch Tempura (VG) 12
Panko avocado, sweet and
spicy cream sauce

Miso Blackcod 36
Saikyo miso, seaweed salad, edamame

Beef Teriyaki 38
Wagyu ribeye steak, green asparagus,
crispy noodles

TO SHARE

Hot and Crispy Platter 38
Duck spring rolls, avocado tempura,
and funky prawn tempura

Hot and Crispy Platter (VG) 28
Vegetable spring rolls avocado tempura
and funky vegetable tempura

If you have a food allergy or a special dietary requirement,
please inform a member of The Glasshouse Bar team prior to ordering.



SOMETHING FOR THE LITTLE ONES

Kids Bento Box	14
Crudites, jam and cheese sandwiches, salads, seasonal fruits, chicken katsu	

Tomato Soup	4.5
Homemade tomato soup, soft roll	

Cheese Toastie	6.5
Mild cheddar, white or brown bread	

Vegetable Crudités	7
Houmous, pitta bread	

DESSERTS

Vanilla Crème Brûlée	5.5
Shortbread biscuits, fresh berries	

Ice cream and sorbet selection	5.5
<i>(Please ask your server for today's selection)</i>	

2,000 calories a day is used for general nutrition advice, but calorie needs vary. If you have a food allergy or a special dietary requirement, please inform a member of The Glasshouse Bar team prior to ordering.

TREES TO GAZE
UPON AS YOU SIP

Black Walnut *Juglans Nigra*
(a gift from Captain Cook in 1770)

Sequoiadendron Giganteum Wellingtonia

Honey Locust Tree

Foxglove Tree

Holm Oak

500 Year Old Olive Trees

FROM MALT
TO MENU

This menu has been made using
recycled brewers' pulp and grains.