



## THE STABLES

### BAR MENU

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 for 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 Today, of course, the horses have been replaced by golf carts, and the horseshoes have given way to soft spikes.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.

## BAR FOOD MENU

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### BREAKFAST

Served Monday to Sunday from 10.00 to 12.00

For a bigger breakfast selection, please visit the restaurant

### BAPS

Freshly baked brioche baps with one choice of the following

Beckett's crispy bacon	9 each
Dingley Dell sausage	
Burford Brown fried egg	
The Grove lentil sausage (V)	
<b>Add an extra filling</b>	<b>2</b>

### BAR FOOD

Served Monday to Sunday from 12:00 to 21:00

### SMALL BITES

Mixed Italian olives	4.5
Melton Mowbray pork pies, Walled Garden piccalilli	8
Jerusalem artichoke and smoked ham hock soup, roasted girolles, tarragon (v)	12
Smoked Scottish salmon, pumpernickel, lemon and dill crème fraiche	15
Chopped salad, avocado, broad beans, soft herb dressing (VG)	12
<i>Add grilled free-range chicken</i>	15
<i>Add smoked ChalkStream® trout</i>	16

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## BIG BITES

All served with house fries or a Walled Garden mixed salad

The Stables hot dog, Bockwurst sausage, crispy onions, brioche bun	14
Roast corn-fed chicken supreme, Walled Garden peri-peri marinade, chimichurri sauce	18
The Stables beef burger, Oglesfield cheese, crispy bacon	22
Chicken schnitzel burger, caramelised onions, winter 'slaw	22
Plant-based Beyond Meat burger, grilled peppers, roasted garlic dressing (VG)	21
Aberdeen Angus steak sandwich, grilled ciabatta, Pitchfork cheddar, shallot jam, wholegrain mustard	17
Classic fish and chips, crushed peas, tartar sauce, thick-cut chips	22
London miso-roasted hispi cabbage, miso aioli, crispy chickpeas, pickled shallots (VG)	20

## SIDES

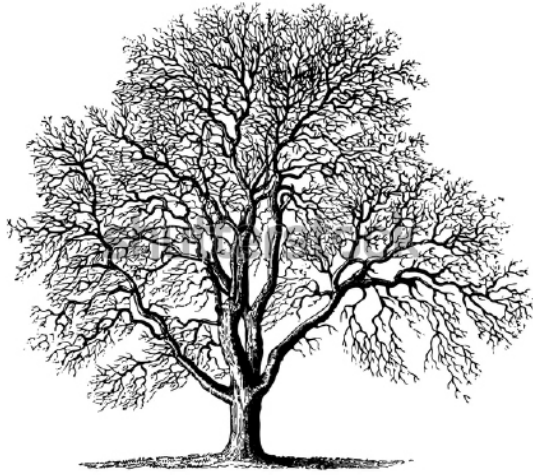
House fries • Thick-cut chips • Cauliflower cheese	6.5
Tenderstem broccoli • Winter leaf salad	

## DESSERTS

Passion fruit posset, tropical compote, coconut macaron	9
Salted caramel profiteroles, vanilla cream, caramel sauce	11
Vegan chocolate brownie, plant-based vanilla ice cream, dark chocolate (VG)	10
Ice cream and sorbets ( <i>please ask your server for today's selection</i> )	8
Selection of local cheeses, crackers, quince, chutney and grapes	16

**VG = Vegan • V = Vegetarian**

If you have a food allergy or dietary requirement please inform a member of the team prior to ordering.  
All dishes are subject to seasonal changes. A discretionary 12.5% service charge will be added to your bill.



THE GROVE  
SIGNATURE SERVES

### **Red Kite**

17

Named after the endangered British bird of prey that, after successful conservation attempts, now number in the thousands across Hertfordshire and can often be seen on The Grove estate. The Red Kite is a delightful combination of Bourbon and Cointreau lengthened with freshly brewed Granny's Garden Tea.

### **The Gift**

17

Inspired by the gift of a black walnut sapling given by Captain Cook to the Earl of Clarendon in the 1770s, that has now grown into a towering testament of the property's unique history. This cocktail is a twist on a classic wet martini using a white sweet vermouth and herbaceous gin finished with black walnut bitters.

### **The Bunkers**

17

A cocktail dedicated to the air raid shelters that are located next to the Walled Garden. The bunkers were built during World War II to accommodate the likes of Sir Winston Churchill when he frequented the property. The Bunkers cocktail consists of Johnnie Walker whisky, honey Scotch liqueur and smoke bitters, creating a twist on the Old Fashioned that also pays homage to our wartime Prime Minister, combining his love of both whisky and cigars.

### **Project X**

17

Project X was the wartime code name for The Grove. In 1939 the estate accommodated 3000 government employees who moved out of London to avoid the German bombing raids. While at The Grove these residents became self-sufficient utilising the land to cultivate their own vegetables. This cocktail is a take on a Bloody Mary, using bacon-infused vodka, dry sherry and Walled Garden tomatoes.

### **The Queen's Choice**

17

This cocktail is named after Queen Victoria who often frequented The Grove's Lounges to enjoy afternoon tea with the Earl of Clarendon. Whilst enjoying her favourite panoramic room in the Lounges, she would sip tea before enjoying either a glass of claret or a gin and tonic. The Queen's Choice combines The Grove gin and fortified red dessert wine as a celebration of Queen Victoria's most-loved beverages.

## THE STABLES SIGNATURE SERVES

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### **The Horse Shoe**

17

A tequila and Kraken spiced rum cocktail named after Herradura Tequila's Spanish meaning of 'Horse Shoe'. This seasonal summer drink is complete with flavours of peach, agave and citrus, creating a refreshing long cocktail.

### **The Artful Raspberry Dodger**

17

Named after Oliver Twist's most dastardly associate whose sweet and sour personality is mirrored in this cocktail. This is a rum, raspberry and vanilla-based cocktail, completed with fresh lime and cranberry juice.

### **The Italian Job**

17

An Italian twist on everyone's favourite holiday cocktail, the Pina Colada. This twist combines the expected flavours of coconut and pineapple with the addition of Amaretto liqueur and mango, creating a rich, tropical beverage with a creamy finish.

### **Mr Stubbs' Pride**

17

A long, refreshing twist on a classic peach iced tea, using African Elephant gin, Sacred spiced vermouth and freshly brewed Earl Grey tea. The cocktail is named after George Stubbs, who used to walk for miles to come and paint the Earl of Clarendon's horses. His paintings now occupy the walls of The Stables restaurant.

### **The Secret Garden**

17

This martini cocktail is an appetising blend of grape-based gin mixed with Walled Garden gooseberries, mint balanced with white grapes, lemon juice and agave nectar. The botanicals and fruit used in this concoction create a light citrus taste that comes from using freshly picked ingredients.

## SPRITZ & SPARKLE

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### **Aperol Spritz**

17

The quintessential summer serve that is the evolution of the 'Spritz Veneziano' classic, replacing Campari with the Aperol aperitivo liqueur. Enjoy a mix of orange bitter liqueur with Prosecco and soda water, garnished with a slice of orange.

### **Hugo Spritz**

17

Originally called the 'Otto' whose popularity spread from Northern Italy to Central European countries, such as Germany and Austria, and is loved for its light herbaceous flavours. This cocktail is a fresh combination of elderflower liqueur, Prosecco and Walled Garden mint.

### **Winter Berry Spritz**

17

This winter drink is a sweeter, fruitier take on a spritz cocktail, with the addition of blackberries and ginger. This is a delightful concoction of blackberry liqueur, fresh ginger and The Grove acacia honey, topped off with freshly pressed apple juice and Prosecco.

### **The Grove 75**

17.5

A twist on the classic 'French 75' Champagne cocktail, The Grove 75 uses our very own gin made with botanicals hand-picked from the Walled Garden, shaken with lemon juice, agave and lemon verbena leaves.

### **Green Hornet**

17.5

A refreshing, sparkling cocktail that combines The Grove gin with Walled Garden apples, green apple liqueur and tropical kiwi flavours, creating a well-balanced palate cleanser that is the perfect drink to sip on during the warmer months.

## MANSION ON THE HILL

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**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.



17

£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.

## MOCKTAILS

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### **Garden Orchard**

10.5

Refreshing mixture of cucumber and mint, with fresh lemon, chilled green tea and agave nectar, topped up with cloudy apple juice

### **House Lemonade**

10.5

Lemongrass, lemon thyme syrup, lemon, soda

### **Passionate Pear**

10.5

Pear and passion fruit, shaken and mixed with lemon and topped up with lemonade

### **Nojito**

10.5

The alcohol-free version of its big brother – classic mint and lime with your choice of juices

### **Seedlip Spritz**

12

Seedlip Grove, grapefruit, rose, soda

## BEVERAGES AT THE STABLES

SOFT DRINKS, COFFEE & TEA

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BY THE BOTTLE

Fever-Tree (200ml)	4
Sicilian Lemonade, Indian Tonic Water, Ginger Ale, Lemon Tonic Mediterranean Tonic, Elderflower Tonic, Light Tonic	
Coke, Diet Coke or Coke Zero (330ml)	4.5
Red Bull	5.5
Ginger Beer (275ml)	5.5

BY THE GLASS

JUICES

Orange · Apple · Pineapple · Mango · Passion Fruit · Tomato · Cranberry · Grapefruit	4.50
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COFFEE

Caffe Latte · Cappuccino · Double Espresso Macchiato · Mocha · Americano	4.95
Liqueur coffee Irish, Calypso, French, Monk or Baileys	12
Hot chocolate	5

TEAS

English Breakfast · Classic Earl · Ginger Snap · Peppermint All Day Decaf · Camomile Yawn · Boost · Coconut Green · Fresh Mint Leaves	4.95
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## BEER & CIDER

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### DRAUGHT BEERS

### PINT

Amstel	7
Guinness Irish Stout	7
Heineken	7
Cruz Campo	7
Beavertown	7
Inch's Cider	7

### BOTTLED BEERS & CIDERS

The Grove Pale Ale	8
Birra Moretti	7
Sol	7
Tiger	7
Heineken	7
Old Mout Kiwi & Lime Cider	8
Old Mount Pineapple & Raspberry Cider	8
3 Brewers Golden Ale · St Albans	8
3 Brewers Classic Ale · St Albans	8
Heineken 0.0% Alcohol-Free Beer	4.5

## WINE AT THE STABLES

We have scoured the world of wine to find the very best from producers who are smaller and family-owned (like us).

We want you to end up with a wine that suits your personal palate perfectly, so we make sure our staff taste these frequently. Please do ask for a description if you need it.

## WINE

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### WHITE

175ML BOTTLE

#### ENGLAND

**Chapel Down Bacchus, Kent, England**

10.5

41

Melon, papaya and nettle flavour on the palate and is considered an English equivalent to a Marlborough

**Sauvignon Blanc, Chapel Down Flint dry, Kent, England**

41

A fragrant English white wine with green apple, kiwi and grapefruit citrus notes likened to the popular Pinot Grigio

**Limney Horsmonden Dry White East Sussex, England**

42

Elderflower, cut grass, peach and apple

**Pinot Blanc, Stopham Estate, Sussex, England**

57

White stone fruit and sweet fennel palate characteristics are balanced by light citrus and spice notes

#### FRANCE

**Château Monrouby Chardonnay, Languedoc, France**

11

39

Peach and red apple with white flower undertones

**Domaine Colette Gros Chablis, Burgundy, France**

16

65

Lemon zest, ripe green apple and hazelnut lifted by a complex mineral finish

**Gerard Bouley Sancerre, Mont Damnes, France**

95

A pure restrained Sauvignon Blanc with a palate boasting light lemon, ripe grapefruit, fennel and blackcurrant leaf

**Condrieu Les Vallins, Christophe Blanc, Rhone**

105

Notes of apricot, peach, citrus oil and white flower blossom

WINE

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WHITE

175ML BOTTLE

OTHER NEW WORLD

<b>Good Hope Chenin Blanc, Stellenbosch, South Africa</b>	10	37
William pear, quince and a soft honey finish		
<b>Rapaura Sauvignon Blanc, Marlborough, New Zealand</b>	13	50
Punchy and fresh tropical fruits with a powerful passion fruit nose		
<b>Wild Sauvignon Marlborough, New Zealand</b>		74
Peach, nectarine and lime meringue pie with hints of dill and woodsmoke creating a long dry finish		

OTHER OLD WORLD

<b>Ponte Pietra Trebbiano Garganega, Italy</b>	9	35
Elderflower and citrus fruits		
<b>Corte Giara Pinot Grigio, Veneto, Italy</b>		45
Ripe apples with herbaceous notes and a hazelnut finish		
<b>Albarinio Abadia de San Campio, Terras Gauda, Spain</b>		47
Strong pineapple and tropical fruit flavours complimented with subtle citrus and floral undertones		

WINE

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RED

175ML BOTTLE

FRANCE

<b>Domaine Moulines Merlot, Languedoc, France</b>	10	40
Plums, red berries, cassis with subtle spice notes		
<b>Domaine La Ferme Saint Martin Cote du Rhone, France</b>		43
Black cherries and dark chocolate		
<b>Chateau Moulin de Lagnet, Bordeaux, France</b>	17	66
Cassis, blackberry and liquorice on the palate that introduces red berries and warm spices on the finish		
<b>Saint-Joseph Domain les Alexandris, Northern Rhone, France</b>		95
Black fruits, cracked black pepper and roasted cocoa		
<b>Chateau Moulin Riche Saint-Julien, Bordeaux, France</b>		120
Ripe black cherry and violet aromas that continue into the palate that is enhanced by oak-aging that gives a light spice flavour and superb length to the finish		

## WINE

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### RED

175ML BOTTLE

#### OTHER OLD WORLD

<b>Umberto Barbera, Piedmont, Italy</b>		43
Red fruits and violet flavour with lively lasting tannins		
<b>Hacienda Grimon Reserva, Rioja, Spain</b>	18	74
A uniquely bold and full-bodied Rioja with dark stone fruit flavours that compliment the rich dry tannins		
<b>Cerro Del Masso Poggiotondo Chianti, Italy</b>		52
Ripe cherries and plums complimented by notes of dried oregano		
<b>Zolla' Primitivo di Manduria, Puglia, Italy</b>		54
Red cherries, blackberries, leather and hints of spice		
<b>Alpha Zeta Amarone, Veneto, Italy</b>		85
Dried cherries, plums and spiced autumn fruit compote with a woodsmoke and cherry fruit finish		
<b>Ponte Pietra Merlot-Corvina, Italy</b>	9	35
Soft and easy drinking wine with a nose full of spiced raspberry fruit. Eager to please, it's brimming with cherry, cranberry and mint		

#### OTHER NEW WORLD

<b>El Abasto Malbec Bonarda, Mendoza, Argentina</b>	11	43
Ripe fig and red fruit flavours are enhanced by oak aging to produce a spiced wood finish		
<b>Naciente Pinot Noir, Patagonia, Chile</b>	10.5	41
Raspberries, light herbs and spice notes with a dark chocolate coffee bean finish		
<b>Samurai Shiraz, Southern Australia</b>		39
Dark bramble berries with a strong spice and peppery finish		
<b>Cullen 'Mangan Vineyard' Merlot Malbec, Australia</b>	17	70
A blend of juicy plum, dark cherry and blueberry		

## WINE

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### ROSÉ

175ML BOTTLE

<b>Reserve de Gassac Rosé, France</b>	9	36
Subtle red fruit and pink grapefruit aromas with little whiffs of herbs		
<b>Aix Rosé • Coteaux d'Aix-en-Provence • France</b>	11.5	48
Delicate floral and white peach flavours with a crisp, fresh edge		
<b>Chapel Down English Rosé</b>	10	42
Aromas of strawberries and cream with redcurrants and citrus notes on the palate leading to a crisp, refreshing finish		
<b>Whispering Angel Chateau D'Esclans, Provence, France</b>		70
Fresh red berry characteristics with floral notes		<i>Magnum available</i>

### DESSERT WINES

100ML BOTTLE

<b>Les Clos de Paulilles Banyuls Rimage Roussillon • France</b>	8	38
<b>La Magendia de Lapeyre Jurançon • Petit Manseng Jurançon • France</b>	10	40

### ALCOHOL-FREE WINES

BOTTLE

<b>Noughty Non-Alcoholic Blanc</b>	24
Notes of yellow apple, lime and chamomile with aromas of honeysuckle, citrus fruit and jasmine on the palate. Acidic and fruity	
<b>Noughty Non-Alcoholic Rouge</b>	24
A deliciously well-balanced red wine with hints of ripe red fruit, crushed black pepper, dried rose petal and candied cherries with French oak tannins	

Wines by the glass are available in 125ml on request. The most up-to-date vintage is available.  
All prices are inclusive of VAT. Please note a 12.5% discretionary service charge will be applied to your bill.

## CHAMPAGNE & SPARKLING

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### CHAMPAGNE

### 125ML BOTTLE

#### **Ayala Brut**

20

90

Crisp, citrusy and elegant

#### **Louis Roederer Collection 243**

125

Rich, complex and full bodied

#### **Bollinger Special Cuvée**

25

130

Powerful, richly fruity and full bodied

#### **Bollinger La Grande Année**

225

Full bodied, robust fruit and truffle flavours

#### **Louis Roederer Cristal**

475

Silky texture and fruity aromas with white fruit and citrus notes

#### **Krug Grande Cuvée**

450

Blending so many different wines from different years lends a fullness of flavours and aromas

### ROSÉ

#### **Ayala Rosé**

22

95

Delicate strawberry and raspberry flavours

#### **Bollinger Rosé**

150

Powerful with red fruit spice and truffle flavours

### SPARKLING

#### **Thomson & Scott Prosecco, Veneto, Italy**

14

54

Light and dry with crisp green apple flavours and fine bubbles

#### **Hambleton Classic Cuvée, Hampshire**

16

70

Zesty citrus and richer fresh bread flavours with fine beading

#### **Hambleton Classic Cuvée Rosé, Hampshire**

65

Fresh notes of strawberry with creamy, toasty characteristics

SPIRITS AT  
THE STABLES

## SPIRITS

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### VODKA

Ketel One	11.5
Ketel One Citroen	11.5
Stolichnaya	12
Żubrówka	12.5
Belvedere	13
Grey Goose	14
Chase	12.5
Chase Rhubarb	12.5
Mamont	13.5
Crystal Skull	14.5

### RUM

Flor De Cana 4 Year Old	11.5
Flor De Cana 7 Year Old	11.5
Bacardi Superior	11.5
Havana Club, 7 Year Old	11.5
Plantation 3 Stars Rum	11.5
Diplomatico Reserva Exclusiva	14.5
Brugal 1888	14.5
Zacapa 23	17
El Dorado, 15 Year Old	17.5

### SPICED RUM

Bacardi Spiced Rum	11.5
Kraken Black Spiced Rum	12
Chairmans Spiced Rum	12

## SPIRITS

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### THE GIN COLLECTION

Tanqueray 43	11.5
Tanqueray 10	14
Tanqueray Sevilla	14
Hendrick's	12.5
Gin Mare	14
Puddingstone London Dry	13.5
Puddingstone Navy Strength	17
Puddingstone Cask Aged	15
Bombay Sapphire	11.5
The Botanist Islay	14
Warner Edwards Rhubarb	14
Glendalough Wild Botanical	14
Monkey 47	18
Roku Gin	12.5
Tarquin's Cornish Gin	14
Mermaid Gin	14
Mermaid Pink Gin	14
Tarquin's Hibiscus and Lemon Spring Gin	12.5
Tarquin's Cornish Sunshine Blood Orange Gin	12.5
Drumshanbo Gunpowder Gin	14

## SPIRITS

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### WHISKEY

#### FRAGRANT & FLORAL

Light and aromatic with hints of fresh-cut flowers and summer green fruits, with a subtly sweet palate.

Jameson	11.5
Glenfiddich 12 Year Old	13.5
Glenkinchie 12 Year Old	13.5
Redbreast 12 Year Old	14.5
Dalwhinnie	14.5

#### RICH & ROUND

Dried fruit flavours – raisin, fig, date and sultana with dee, meaty and sweet characteristics.

Johnnie Walker Black Label	11.5
Glenmorangie 10 Year Old	13.5
Highland Park 12 Year Old	14
Highland Park 18 Year Old	29.5
Johnnie Walker 18 Year Old	21.5
Johnnie Walker Blue Label	38.5
Johnnie Walker King George	112.5

### FRUITY & SPICY

Ripe orchard fruit and tropical flavours with vanilla and coconut aromas and a spicy, sweet finish.

Macallan 12 Year Old Double Cask	19.5
Macallan 15 Year Old Double Cask	27.5
Macallan 18 Year Old Double Cask	57.5
Oban 14 Year Old	19.5
Balvenie 17 Year Old	29.5
Suntory Hibiki Harmony	19.5
Yamazaki 12 Year Old	29.5

### SMOKY & PEATY

Soot, burning heather and wood smoke aromas balanced by a touch of sweetness.

Laphroaig 10 Year Old	14.5
Talisker 10 Year Old	16.5
Lagavulin 16 Year Old	21
Bruichladdich Classic Laddie	13.5

## SPIRITS

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### WHISKEY

#### AMERICAN WHISKEY

Bullet Bourbon	11.5
Bullet Rye	11.5
Maker's Mark Bourbon	11.5
Buffalo Trace Bourbon	11.5
Woodford Reserve Bourbon	12
Jack Daniel's Tennessee Whiskey	11.5

### TEQUILA

Don Julio Blanco	14
Don Julio Reposado	14
Dos Hombres Mezcal	16
Casamigos Blanco	17.5
Casamigos Anejo	21
Casamigos Reposado	21
Casamigos Mezcal	21
Don Julio 1942	39

## SPIRITS

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### BRANDY

Maxime Trijol Cognac VSOP	14.5
Remy Martin VSOP	12.5
Hennessy XO	39.5
Reserve Armagnac	11
Calvados VSOP	12

### PORT & SHERRY

Ramos Pinto LBV · 100ml	11.5
Ramos Pinto 10 Year Old Tawny · 100ml	12.5
Tio Pepe · 100ml	11.5

### APERITIFS

Antica Formula Carpano · 75ml	12.5
Aperol · 75ml	11.5
Campari · 75ml	11.5
Cocchi Americano · 75ml	11.5
Cocchi Vermouth di Torino · 75ml	12.5
Lillet Blanc · 75ml	12.5
Noilly Prat · 75ml	11.5
Pernod	11.5
Pimm's	11.5

## SPIRITS

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### LIQUEURS

Amaretto Disaronno	11.5
Baileys	11.5
Chambord	11.5
Cointreau	11.5
Drambuie	11.5
Frangelico	11.5
Galliano	11.5
Grand Marnier	11.5
Kahlua	11.5
Luxardo Limoncello	11.5
Luxardo Maraschino	11.5
Malibu	11.5
Midori	11.5
Luxardo Sambuca	11.5
Southern Comfort	11.5
St Germain Elderflower	11.5

Standard measures for all spirits is 50ml unless individually stated.

