

Lounges



The Grove, Watford, Herts.
Seat of the Earl of Clarendon

WELCOME TO THE LOUNGES

OUR STORY

Make yourself at home in the Lounges. They are, after all, the historic drawing rooms of The Grove, built in 1756. Today, they fuse the spirit of this grand old country house with contemporary artisanal and urban style. Each space expresses its own personality, unified by the art of surprise, and paying homage to the gardens outside.

Here, stars cluster, from football to film. It's where Presidents and Prime Ministers come for world-gatherings and pots of loose-leaf tea. It's where movies have been filmed. It was the secret HQ for Project X during WWII. Longer ago, it's where Vita Sackville West found lovers. And where lavish house parties – thrown by the Earl of Clarendon – kept Queen Victoria amused.

Make your own history here today.

LOOSE LEAF TEA ☼ £5.95

BLACK TEAS

Twenty Four Seven
Classic Earl
Clarendon's Early Grey
Sweet Chai of Mine
All That Jazz
Red Velvet Oolong
All Day Decaf

HERBAL TEAS

Chamomile Yawn
Lemon Drizzle
Passionfruit and Rose
Sencha Green
Granny's Garden
Fresh Mint

CREAM TEA ☼ £20

Served between 13:30 – 17:00

A plain and a fruity scone with English strawberry jam,
traditional lemon curd and Cornish clotted cream.

Includes a pot of loose leaf tea from the above selection.

COFFEE ☼ £5.95

The Grove is proud to present the paradiso coffee blend; an exceptional, high-grade blend of rare coffees from Central and South America. Rich and naturally sweet with subtle, smooth, dark caramel aftertaste.

BLENDS

Caffe Latte | Cappuccino |
Double Espresso
Macchiato | Mocha | Americano

OTHER

Hot chocolate	£5.95
Pot of coffee for one	£5.95
Liqueur coffee	£12

AFTERNOON MENU

Served between 12:00 - 20:30

SOUPS AND SALADS

Rich Tomato Soup (vg) £10.50
Basil, pesto croutons

Chicken Caesar Salad £16
Clarence Court eggs, croutons, gem lettuce, aged Parmesan

Burrata Salad (v) £18
Buffalo burrata, heirloom tomatoes, basil, sumac pickled onions, lavash

Crispy Duck Salad £19
Cos lettuce, spring onions, cucumber, honey and soy dressing

TOASTIES

*All on organic sourdough served with a side salad
(gluten-free bread is available)*

Red Leicester and Yorkshire Ham £15
Chilli jam

Toasted Pastrami and Swiss Cheese £15
Sauerkraut, pickles

Toasted Tomato Mozzarella (v) £15
Pesto Genovese

OPEN-FACED SANDWICHES

*All on organic sourdough served with a side salad
(gluten-free bread is available)*

Ciabatta Bruschetta (v) £14
Heirloom cherry tomatoes, pickled red onions, garlic confit

Smoked Salmon on Rye £16.5
Avocado, citrus ricotta, wild rocket

Avocado On Toasted Sourdough £14
Smashed espelette avocado, roasted cherry tomatoes, rocket

SOMETHING SWEET

Served between 12:00 - 20:45

Crème Brûlée (v) £12
Fresh berries

Seasonal Fruit (vg) £13
Selection of sliced fruit, passion fruit coulis

Textures of Chocolate (v) £11
Chocolate brownie, white chocolate, vanilla ice cream

Selection of British Cheeses (v) £16
Variety of crackers, quince paste, grapes

SOMETHING FOR THE LITTLE ONES

Tuna Sandwich £9
Tuna mayo served on brown bread

Tomato Soup (vg) £7.50
Homemade tomato soup with a soft roll

Cheese Toastie (v) £8
Mild cheddar on white or brown bread

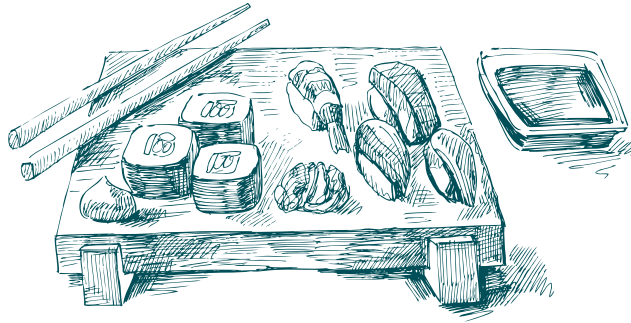
Vegetable Crudités (vg) £7
Served with houmous and pitta bread

Cucumber Maki Roll (v) £6
Japanese mayonnaise

DESSERTS

Vanilla Crème Brûlée (v) £5.50
Shortbread biscuits, fresh berries

Ice Cream and Sorbet Selection (v) £5.50
Vanilla, strawberry, mint chocolate, chocolate, mango sorbet



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!

SUSHI MENU

Sushi is served between 17:30 - 20:30

SUSHI ROLLS

Loch Duart Salmon Avocado Roll (8 pieces) <i>Haas avocado, ikura, mustard cress</i>	£16
Spicy Tuna Roll (8 pieces) <i>Bluefin tuna tartare, guacamole, bubu arare</i>	£17
Lounge Lover Roll (8 pieces) <i>Dorset crab, salmon, pickled daikon radish</i>	£18
Dragon Green Roll (8 pieces) (vg) <i>Asparagus, Hass avocado, cucumber</i>	£14
Walled Garden Roll (8 pieces) (vg) <i>Seasonal vegetables, purple shiso, mixed cress</i>	£15
Chicken Teriyaki Roll (8 pieces) <i>Marinated chicken, cucumber, sesame seeds</i>	£17

COCKTAIL MENU



FROM GARDEN TO GLASS

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 eye of successive head gardeners. Our cocktails use sustainable home-grown leaves, berries and fruits, many hand-picked just hours ago in our Walled Garden... served with a dash of history.

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

THE ESTATE FIRESIDE COLLECTION

BISON BUCK - £18

Żubrówka vodka, apple brandy, maple
syrup, lemon, bitters, ginger beer

IRISH ESPRESSO - £18

Jameson Irish whiskey, coffee, Guinness
syrup, coffee liqueur

GRANDAD'S LEMONADE - £18

Sloe gin, Amaro, lemon, brown sugar

CHURCHILL'S CHOICE - £18

Remy Martin, Drambuie, Bénédictine
D.O.M liqueur

HONEY JIN - £18

Tanqueray gin, lemon, honey, rose
syrup, Yuzushu

SUNTORY AT THE GROVE

COLD SNAP - £18

Haku vodka, cassis honey, lemon

TOKYO BREEZE - £26

Hibiki, lemon, lime, sugar, Pernod

REVOLVER - £27

Yamazaki, Kahlua, orange bitters

REVIVER - £18

Roku gin, lemon, orange liqueur,
Lillet Blanc

BLOOD AND SAND - £19

Toki whisky, Antica Formula,
Heering cherry liqueur, orange

THE GROVE FAVOURITES

GROVE OLD FASHIONED - £18

Whiskey, orange liqueur, Demerara,
bitters, orange

DEVIL MARGARITA - £18

Tequila, lime, sugar, Chianti float

CLOVER CLUB - £18

Gin, Lillet Blanc, lemon, sugar,
raspberries, bitters

PENICILLIN - £18

Whisky, lemon, ginger, honey,
Laphroaig float

SIDECAR - £18

Remy Martin, orange liqueur, lemon

THE GROVE HERITAGE SIPS

MULLED FIZZ - £18

Shiraz gin, lemon, mulling syrup, fizz

AFTER EIGHT - £18

Vodka, peppermint, crème de cacao,
chocolate bitters

PURPLE DOVE - £18

Tequila, Aperol, hibiscus, lime, grapefruit

WINTER STONE SOUR - £18

Bourbon, Amaretto, orange, lemon,
sugar, bitters

EL HIBISCO - £18

Orange gin, hibiscus, lemon, sugar,
bitters

CONSCIOUS CONCOCTIONS

An eco-friendly twist on timeless classics

TEMPEST NEGRONI - £18

Strawberry-infused Campari, Discarded
Cascara vermouth, coconut-washed
Chairman's Reserve

LA GRAVA - £18

Discarded vodka, apricot, Bénédictine
D.O.M liqueur, lemon

BANOFFEE-TINI - £18

Discarded banana peel rum,
butterscotch liqueur, caramel,
double cream float

THE GROVE ZEROS

GINGER MEDICINE - £11

Ginger tea, honey, ginger, lemon

NOUGHTY FIZZ - £11

Lemon, mulling syrup, Naughty
Prosecco

HIBISCUS SOUR - £11

Tanqueray Sevilla 0.0% hibiscus,
lemon, sugar, foamer bitters

WINTER CUP - £11

Cherry, vanilla, soda

ALCOHOL-FREE SIGNATURE SERVES



EVERLEAF MARINE - £11

With Fever-Tree Mediterranean tonic

EVERLEAF MOUNTAIN - £11

With Fever-Tree Indian tonic

EVERLEAF FOREST - £11

With Fever-Tree soda

ALMAVE BLANCO - £11

With Fever-Tree Sicilian lemonade

THREE SPIRIT - £11

With Fever-Tree ginger ale

WANERS PINK BERRY 0.0% - £11

With Fever-Tree Mediterranean tonic

TANQUERAY 0.0% - £11

With Fever-Tree Indian tonic

TANQUERAY SEVILLE 0.0% - £11

With Fever-Tree Mediterranean tonic

NON-ALCOHOLIC BEER AND CIDER

Birra Moretti 0.0%

£6

Erdinger Low

£6

Heineken 0.0%

£6

Ghost Ship IPA

£6

Old Mout 0.0%

£6

Berries and Cherries

Old Mout 0.0%

£6

Pineapple and Raspberry

NON-ALCOHOLIC WINE AND SPARKLING

	Glass (125ml)	Bottle
Noughty Rouge	£6	£24
Noughty Blanc	£6	£24
Thomson & Scott Noughty	£9	£30
Wild Idol Sparkling White		£65
Wild Idol Sparkling Rosé		£65

SOFTS & JUICES

BY THE BOTTLE

Fever-Tree (200ml)	£4
<i>Indian Tonic Water, Naturally Light Tonic Water, Ginger Ale, Bitter Lemon Tonic, Soda Water, Mediterranean Tonic Water, Sicilian Lemonade</i>	
Fentimans Rose Lemonade, Ginger Beer (275ml)	£5.50
Coke, Diet Coke, Coke Zero (330ml)	£4.50
Still Water	£6.50
Sparkling Water	£6.50

BY THE GLASS

Juices (330ml)	£4.50
<i>Orange 161 kcal, Apple 149 kcal, Pineapple 175 kcal, Mango 70 kcal, Passionfruit 76 kcal, Tomato 66 kcal, Cranberry 66 kcal, Grapefruit 139 kcal</i>	
Still Water	£3
Sparkling Water	£3

CHAMPAGNE & WINE





LAURENT-PERRIER AT THE GROVE

We are proudly in partnership with Champagne Laurent-Perrier, and we bring you a selection of their outstanding wines.

Founded in 1812, the House of Laurent-Perrier has been defined by its pioneering role in innovating champagne throughout its history. Its innovation is rooted in unique savoir-faire, passed down through generations. Internationally recognised as one of the foremost names in Champagne, its success can be attributed to a deliberate policy of challenging conventional techniques, whilst honouring traditional values, a passion for quality and, above all, respect for nature and the terroir.

The Laurent-Perrier portfolio is built around three distinct expressions of its unique savoir-faire. The first is the art of assemblage of reserve vines, exemplified by Grand Siècle—a prestige cuvée crafted from three exceptional vintages to recreate the perfect year. The second is the mastery of maceration, an innovative winemaking technique that led to the creation of Cuvée Rosé in 1968. Finally, the House pioneered the non-dosé (zero dosage) style, a visionary approach that continues today with Blanc de Blancs Brut Nature.

We encourage you to explore the breadth of their offering within our wine list.

	Glass (125ml)	Bottle
<p>LAURENT-PERRIER LA CUVÉE</p> <p>Delicate yet complex, with elegant notes of citrus and white flowers.</p>	£22	£105
<p>LAURENT-PERRIER HÉRITAGE</p> <p>Héritage is borne out of the savoir-faire of Grand Siècle: a complex blend of several vintages from the best Crus of Champagne and two grape varieties, Chardonnay and Pinot Noir (2014, 2016, 2018, 2019). Made exclusively with reserve wines selected for their freshness, elegance and complexity, this wine offers great purity and perfect maturity.</p>	£24	£135
<p>LAURENT-PERRIER CUVÉE ROSÉ</p> <p>Using the highest quality Pinot Noir grapes, this iconic rosé is one of the few rosé champagnes that is made by drawing the juice from black grapes in the vat, instead of blending red and white wines. This gives it the highly expressive bouquet and delicious raspberry and wild cherry flavours that have made it a benchmark for rosé champagnes around the world.</p>	£30	£150
<p>LAURENT-PERRIER BRUT MILLÉSIMÉ 2015</p> <p>Laurent-Perrier is highly selective and only produces a vintage in the very best years. Whilst staying true to the House style of freshness and elegance, the Vintage also aims to show the quintessential character of the individual year. The result is an elegant and rounded champagne with a zesty finish.</p>	£34	£175
<p>LAURENT-PERRIER BLANC DE BLANCS BRUT NATURE</p> <p>A showcase in Laurent-Perrier's expertise with Chardonnay. The concentrated palate is crisp and fresh, with slightly fuller citrus notes of grapefruit leading into mineral overtones on the long finish. Exceptional pairings include crustaceans, noble fish, and other salty or citrusy dishes.</p>	£36	£200

	Glass (125ml)	Bottle
<p>GRAND SIÈCLE ITERATION N°26</p> <p>Vintage in Champagne is usually synonymous with excellence for Prestige Cuvées. Contrarily, Laurent-Perrier has always been convinced that only the art of assemblage can offer what nature can never provide: the perfect year. The expression of the perfect year is that of a great Champagne wine that over time has developed a depth, intensity and aromatic complexity, yet maintains its freshness and acidity. To create such a wine, Laurent-Perrier will rely on the characteristics of the great vintage years of Champagne: freshness, structure and finesse. Iteration N°26 is composed of 2012, 2008 and 2007 vintages, aged for a minimum of 10 years in bottle, and sourced from select Grand Cru plots.</p>	£55	£325
<p>GRAND SIÈCLE ITERATION N°23 <i>in magnum</i></p> <p>Due to the format, Grand Siècle in Magnum is deliberately aged for a longer time on lees. This additional maturation leads to a further expression of Grand Siècle displaying greater aromatic depth, density and a silkier texture. Since 1959, Grand Siècle has been revealed only 26 times in bottle format and 23 times in Magnum. Iteration N°23 in magnum is composed of 2006, 2004 and 2002 vintages, with ageing on lees in excess of 16 years.</p>		£795
<p>ALEXANDRA ROSÉ 2012</p> <p>Bernard de Nonancourt took the opportunity of his elder daughter Alexandra's marriage in 1987 to create this rare vintage rosé champagne. Only hand sorted grapes from the very best plots are used in the blend which is then carefully aged for at least six years in the cellars. Lively and crisp, this exclusive champagne is full-bodied with a velvety texture and aromas of wild strawberries.</p>		£575
<p>LAURENT-PERRIER HARMONY DEMI-SEC</p> <p>Rich and full-bodied with subtle notes of honey, dried fruit and hazelnuts. Best enjoyed with rich savoury dishes, or light and fresh desserts.</p>		£130

CHAMPAGNE & SPARKLING

	Glass (125ml)	Bottle
Thomson & Scott Prosecco	£14	£54
Nyetimber Classic Cuvée	£19	£95
Nyetimber Classic Cuvée Rosé		£100
Krug Grande Cuvée		£450
Louis Roederer Cristal		£475

WINE

WHITE	Glass (175ml)	Bottle
Clos de la Chaise Dieu, Burgundy, France	£14.50	£60
Ponte Pietra Trebbiano Garganega, Italy	£9	£35
El Abasto Torrontes, Mendoza, Argentina	£10	£39
Gavi di Gavi Terre Antiche, Piedmonte, Italy	£12.50	£48
Henri Bourgeois, Sancerre La Vigne Blanche	£16.50	£68
Te Whare Ra Sauvignon Blanc, Marlborough	£14	£52
ROSÉ		
Reserve de Gassac Rosé, France	£9	£36
AIX Rosé, Provence, France	£13	£48
Chapel Down English Rosé	£10	£42
Whispering Angel Rosé, Provence, France	£17	£70
RED		
Domain de Moulines, Merlot, France	£10	£38
El Abasto Malbec Bonarda, Mendoza, Argentina	£11	£43
Chateau Moulin de Lagnet, Bordeaux, France	£17	£66
Ponte Pietra Merlot-Corvina	£9	£35
Cerro Del Masso Poggiotondo, Chianti, Italy	£12.50	£52
Hacienda Grimon Reserva, Rioja, Spain	£18	£74

BEER & SPIRITS





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

BOTTLED BEER & CIDER

Birra Moretti	£7	Old Mout	£8
Heineken	£7	Kiwi and Lime Cider	
Sol	£7	Old Mout	£8
The Grove Pale Ale (500ml)	£8	Pineapple and Raspberry	
<i>Made from hops grown in our Walled Garden</i>			
3 Brewers Golden Ale	£8		
3 Brewers Classic Ale	£8		

SPIRITS

VODKA

Ketel One	£12
Belvedere	£13
Grey Goose	£14
Ciroc	£12.50
Mamont	£13.50
Zubrowka Bison Grass	£12
Dingle Vodka	£13.50

TEQUILA & MEZCAL

Don Julio Blanco	£14
Casamigos Blanco	£17.50
Casamigos Anejo	£21
Casamigos Reposado	£21
Casamigos Mezcal	£21
Don Julio 1942	£39.50
Del Maguey Vida	£16

RUM

Flor De Cana 4 Year Old	£12	Kraken Black Spiced Rum	£12
Flor De Cana 7 Year Old	£12	Plantation 3 Stars Rum	£12
Bacardi Spiced Rum	£12	Angostura 1919	£11.50
Bacardi Superior	£12	Ron Zacapa	£15.50
Diplomatico Reserva Exclusiva	£14.50	El Dorado, 15 Year Old	£17.50
Havana Club, 7 Year Old	£12	El Dorado, 21 Year Old	£29.50

SPIRITS

GIN

Tanqueray 43	£12	Warner Edwards Rhubarb	£14
The Grove Gin	£13.50	Dingle Gin	£13.50
Tanqueray 10	£14	Monkey 47	£18
Tanqueray Sevilla	£14	Roku Gin	£14
Hendricks	£13	Four Pillars Bloody Shiraz	£15
Gin Mare	£14	Mermaid Pink Gin	£14.50
Puddingstone London Dry	£13.50	Porter's Tropical Old Tom	£13.50
Puddingstone Navy Strength	£17	Tarquin's Cornish Sunshine	£13.50
Puddingstone Cask Aged	£15	Blood Orange Gin	
Bombay Sapphire	£12.50	Drumshanbo Gunpowder Gin	£14
The Botanist Islay	£14		

WHISKIES

SINGLE MALT

Lagavulin, 16 Year Old	£21	Redbreast 12 Year Old	£14.50
Oban, 14 Year Old	£19.50	Highland Park 12 Year Old	£14.50
Dalwhinnie, 15 Year Old	£17.50	Laphroaig 12 Year Old	£14.50
Talisker, 10 Year Old	£16.50	Green Spot Irish Whiskey	£14.50
Glenfiddich, 12 Year Old	£13.50	Yamazaki 12 Year Old	£29.50
Glenmorangie, 10 Year Old	£13.50	Hibiki Harmony	£19.50

BLENDED

Johnnie Walker Black	£12
Canadian Club Whiskey	£12
Johnnie Walker Blue	£38.50
Johnnie Walker King George	£112.50
Jameson	£12

AMERICAN

Bulleit Bourbon	£12
Bulleit Rye	£11.50
FEW Rye Whiskey	£17.50
Jack Daniel's No. 7	£12
Woodford Reserve	£12.50

BRANDY

Remy Martin VSOP Cognac	£13
Remy Martin XO Cognac	£40.50
Baron Sigognac Armagnac	£12.5
Hennessy XO	£39.50
Hennessy Paradis Imperial	£138
Maxime Trijol VSOP Cognac	£14.50
Calvados VSOP	£12

PORT & SHERRY

Fonseca Unfiltered LBV Port	£8
Fonseca Terra Prima Reserve Port	£10
Taylors, 10 Year Old Tawny Port	£11
Tio Pepe Sherry	£10.50

LIQUEURS

Amaretto di Saronno	£12	Grand Marnier	£11.50
Baileys	£12	Kahlua	£11.50
Benedictine	£11.50	Limoncello Luxardo	£11.50
Cointreau	£11.50	Malibu	£12
Drambuie	£11.50	Sambuca Luxardo	£11.50
Frangelico	£11.50	St Germain Elderflower	£11.50
Galliano	£11.50		

APERITIFS & VERMOUTH

Aperol	£11.50	Noilly Prat Vermouth	£11.50
Campari	£12	Antica Formula Carpano Vermout	£12.50
Lillet Blanc	£12.50	Cocchi Americano	£12
Fernet-Branca	£11.50	Cocchi Vermouth di Torino	£12.50
Pimms No. 1	£11.50		

ART IN THE LOUNGES

Everything you see is handmade by artists and craftsmen; most were created specifically for these spaces. The suspended gold bar and loom sculptures are by Umut Yamac. The bronze table is a recycled sculpture from our sister hotel, The Athenaeum. Hand-painted hessian, hemp and linen wall-coverings were designed by Martin Hulbert and made in Italy. The artisanal Scandinavian chest came from the south of France. The vintage Murano glass blue chandelier was sourced in a garage on Pimlico Road. Crockery is by celebrated ceramicist, Ali Miller.

Which piece is your favourite?

