



Jemima's Kitchen Garden

Plot-to-Plate menu

Each dish begins in the soil, shaped by what is growing and ready to harvest in our English country garden.

Vegetables take the lead, defined by seasonality, texture and natural sweetness. Meat and fish are used sparingly to add depth, not dominate. Guided by the garden, this is a more balanced way of eating: thoughtful, lighter in touch, and rooted in provenance and sustainability.

Enjoy!

Jemima's Kitchen Garden

On arrival

Gildas with chilli, anchovy and green olive
Walled Garden tomato gazpacho
Broad bean and lovage tartlet, balsamic pearls

At the table

Charcoal-roasted aubergine purée
Trio of hummus
Garden crudités (seasonal vegetables from the garden)
Jemima's garden salad
Whipped goat's curd, chives, quince jelly
English cucumber, black pepper, Croxton sour cream
Globe artichokes, french vinaigrette
Heirloom tomato salad, red onion and basil
Wood-fired flatbreads and sourdough, Grove smoked butter



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Choose two dishes from each of the following sections:

Plant-based dishes

Grilled green asparagus, soft herb vinaigrette
Charred hispi cabbage, smoked chilli oil, pickled shallots
Roasted heritage beetroot, whipped cashew yogurt, dill
Coal-roasted baby carrots, honey, lemon & thyme
Fire-roasted cauliflower, almond & parsley, fresh lemon
Blistered padrón peppers, garlic-infused olive oil, Maldon sea salt

Plant-led Fish dishes

Grilled bronze fennel, confit of sea trout, blood orange hollandaise
Charred leeks, Cornish mackerel, horseradish
Roasted romanesco, anchovy crumb, lemon & parsley
Garden peas & broad beans, house smoked salmon, herb butter
Ember baked violet potatoes, octopus, pimenton, extra virgin olive oil

Plant-led Meat dishes

Blistered cherry tomatoes, slow-roasted lamb shoulder, tomato vine emulsion
BBQ sweet potatoes, pulled beef brisket, spring onions
Wood-fired courgettes, local pancetta, smoked peppers
Whole roasted summer squash, wild boar sausage, English mustard glaze
Charred purple sprouting broccoli, grilled free-range chicken thighs, Walled Garden peri peri sauce

Sweets

Seasonal berry pavlova, rosehip coulis, lemon thyme cream
Grilled peach, lavender syrup, almond crumb
English strawberry & elderflower trifle
Lemon verbena posset, shortbread
Chocolate ganache tart, fresh raspberries
Local British cheese board, traditional garnish



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Plot-to-Glass menu

Seasonal beverages inspired by the garden, the forager's basket,
and the English countryside.

From the vines

Wines

Bacchus, Chapel Down (Kent) – Dry, aromatic white

English Rosé, Chapel Down (Kent) – Soft summer fruit

From the hills

Sparkling

Nyetimber Classic Cuvée – Creamy, English bubbles

Nyetimber Rosé – Elegant, red berry, English sparkling

Wild garden cocktails

Lemon Verbena Spritz – Grove Gin, verbena, tonic, citrus cloud

Basil Gimlet – Grove Gin, lime, fresh basil cordial

Foraged & pressed (alcohol-free)

Thyme & apple orchard presse

Mint & lemon verbena cooler

Beers & cider

Grove Pale Ale

3 Brewers Golden Ale

Alchemist Lager (Tring)

Aspalls Suffolk Cider

From the still

Grove Gin

Ketel One

Don Julio Blanco

Flor de Caña 4yr

Glenfiddich 12yr

From the kitchen garden

Garden lemonade

Elderflower presse

Garden mint soda

Still / sparkling water

