



CHRISTMAS SPECIALS

ROBATA GRILL AND ROTISSERIE

Pacific giant tiger prawn

Smoked garlic butter & citrus

Grilled octopus

Whipped nduja butter, pickled sweetcorn

Salt-baked Scottish halibut

Cucumber spaghetti & yoghurt

Iberico pork belly

Blood orange & sherry vinaigrette

Devonshire lamb loin

Chestnut & wild mushroom stuffing

Redwoods Farm spatchcock chicken

Truffle butter

Skewered tempeh steak

Kimchi jam

Sauces

Winter truffle emulsion | Moroccan chermoula | Avocado salsa | Champagne caviar
beurre blanc cep-infused yuzu ponzu | Shichimi togarashi pil pil

If you have a food allergy or dietary requirement, please inform a member of the team prior to eating.
A discretionary 12.5% service charge will be added to your bill.



CARVERY

Herefordshire Himalayan salt-aged rib of beef

Beef fat roast potatoes, orange-glazed carrot, brown butter & honey-glazed parsnip, hispi choucroute, roasted cauliflower cheese, Yorkshire pudding

Whole roast Cherry Valley Farm duck

Toulouse & duck fifth-quarter stuffing, braised red cabbage, duck & cherry jus

Thyme butter-basted Hanrox free-range turkey breast

Chestnut & pork-stuffed turkey legs, pigs 'n' blankets, turkey jus, black truffle bread sauce

Wild mushroom & lentil pithivier

Cranberry & Port reduction, vegan roast potatoes, beer-braised Roscoff onion (V), Yorkshire pudding (GF)

ITALIAN

Beef shin & red wine ragù | Roma carbonara finished in 24-month-aged Parmesan wheel

Toasted hazelnut cep | Crown Prince pumpkin & sage tortelloni | Truffle & pecorino ravioli

Winter black truffle

FRUIT DE MER STATION

Severn & Wye smoked salmon mousse, tiger prawn, baby gem

Alaskan king crab leg, heritage potato salad, Oscietra caviar

Native & rock oysters, hogwash dressing

Canadian lobster chawanmushi, lemon, chive, sea herb

Shellfish & squid escabeche, saffron & squid ink emulsion

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DELI

A selection of the finest British cheeses from local producer No. 2 Pound Street, and artisan cured meats from local farms. All served with seasonal chutneys, pickles and country-style breads.

Artisan & seasonal cheese supplied by No. 2 Pound Street

Artisan cured meats & bread

Fig chutney, piccalilli, Grove's own Branston pickle, bacon jam, pickles

Yorkshire pheasant and chestnut terrine

Chicken, ham & truffle gala pie

Pink pepper & gin-cured salmon, pickled radish

Chalk-stream trout rilette, dill, cucumber

MAKI ROLLS, NIGIRI AND SASHIMI

Lobster tartar tempura roll, rainbow King crab roll, spicy bluefin tuna press

Horse mackerel (agi)

Fatty tuna belly part (otoro)

Kingfish (Hiramasa)

Unagi kabayaki (grilled eel)

Uni sea urchin

Bluefin tuna lean part (akami)

DONBURI BOWLS

Mini oyakodon (chicken)

Mini gyudon (beef)

Minitendon (prawn)

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SALADS AND SOUP

Heritage carrot, farro, toasted walnut, citrus & herb emulsion

Baby potato salad, cornichons, capers, parsley & barigoule dressing

Cauliflower couscous, pickled red currants, cashew crème

Roasted kuri squash, Puy lentils, nasturtium vinaigrette

Asian cucumber & daikon slaw, tataki dressing

Roasted & spiced cauliflower and garlic soup (V)

DIPS

Red pepper hummus | Tzatziki | Sumac labneh | Skordalia | Black bean

& corn salsa | Baba ganoush | Caponata sauce

ASIAN STATION

INDIAN SECTION

Adraki Chaamp, spiced lamb cutlets with spinach, ginger, chilli and Chaat Masala

Paneer Do Pyaza, cottage cheese with caramelised onions, peppers and tomato

Salmon Tikka skewers marinated in green chilli, basil and coriander

Whole roasted cauliflower in a creamy coconut and chilli sauce

Selections of naan bread

Takatan, pan-fried chicken curry

Vegan aloo palak | Rice pilaf

CHAAT STATION

Papdi chaat | Poppadoms | Pani puri and chutneys

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ASIAN DELICACIES

Char siu pork belly, sweet savoury hoisin sauce

Thai red goose curry with pineapple and lychee

Whole roasted chicken Filipino inasal, sweet soy and calamansi sauce

Steamed lime-ginger kingfish bedded in stir-fried bok choy

Golden ham-fried rice

Laksa soup

LIVE STATION

Traditional Chinese dumplings and bao, jiaozi dipping sauce

High heat jjajangmyeon stir-fry noodles, black bean sauce

KIDS' MENU

Christmas roast & trimmings

Pan-roast sea bass, green beans, mashed potatoes

Margherita pizza (build your own)

Al forno lasagne

Vegetable fritters & dips

Crudités

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DESSERTS

Baileys chocolate tart

Spiced orange cake

Pistachio and white chocolate tart

Cherry and kirsch mousse

Mulled wine choux

Gingerbread délice

Vegan Black Forest cake

Chocolate and orange bûche de Noël

Pear and cinnamon bouche

Speculoos yule

Kumquat and orange spiced custard tart

Mince pies

Figgy pudding

Brandy sauce

Mulled wine poached pears

Calvados caramelised apples

Stollen

Peppermint candy canes

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