



NEW YEAR SPECIALS

ROBATA GRILL AND ROTISSERIE

Grilled native lobster

Black garlic, saffron emulsion

Scottish halibut en papillote

Pickled sea vegetables

Miso black cod

Glazed maitake, crispy kombu

Highland Roe venison

Oabika, vadouvan spiced cauliflower

Devonshire lamb rack

Herb crust, broccoli

Redwoods Farm spatchcock chicken

Truffle butter

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

Devonshire Whole Lamb Ouzi

Scotch beef Wellington

Roscoff onion, red wine jus

Severn & Wye salmon Wellington

Nasturtium, citrus

Vegan Wellington

Lentils, pumpkin, harissa, cashew (vg)

Carvery garnishes

Beef fat roast potatoes, orange-glazed carrots, brown butter & honey-glazed parsnips, hispi choucroute, roasted cauliflower cheese, Yorkshire puddings, 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 | Black truffle & pecorino ravioli

Winter black truffle

FRUIT DE MER STATION

Pacific carabinero prawn

Romesco, saffron aioli

Alaskan dressed King crab leg

Blood orange, pistachio

Native & rock oysters

Mignonette dressing

Scottish Queen scallop in shell

Tidal pool dressing

Poached langoustine

Clam & mussel verrine with sea herbs

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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

Chicken liver parfait, spiced marmalade

Game pie, Kabul sauce (HP)

Cured Loch Duarte salmon, champagne, citrus

Smoked duck rilette, cherry, clove

MAKI ROLLS, NIGIRI AND SASIMI

Aburi salmon teriyaki, softshell crab caviar roll, bluefin tuna tartar

Fresh bonito

Fatty tuna belly part (otoro)

Yellowtail (Hamachi)

Hokkaido scallops

A5 wagyu kombujime

Bluefin tuna lean part (akami)

Sea trout

CHIRASHI BOWL

Kaisen chirashi (seafood)

Spicy salmon chirashi

Unagi chirashi

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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

Spiced chicken skewers with pickling spices, mustard and chilli
Saffron-infused paneer with chilli, ginger and yoghurt
Tandoori jhinga, marinated King prawns in yoghurt and spices
Buttermilk tandoori potatoes with green chilli, cumin and chaat masala
Selections of naan bread
Hariyali saag gosht, lamb lean meat cooked with spinach
Vegan chana gobi masala | Biryani rice

CHAAT STATION

Papdi chaat | Poppadoms | Pani puri and chutneys

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ASIAN DELICACIES

Crispy pork belly with green papaya pickle relish

Savoury Filipino chicken adobo

Five-spiced roasted whole duck, honey orange zest jam

Machli bardez, haddock fish fillet in a milky sauce

Vietnamese com chien

Chinese wonton soup

LIVE STATION

Kasai BBQ grilled A5 wagyu skewers, yakiniku sauce

Yakitori-style grilled vegetables, yum yum sauce

Traditional Japanese prawn and vegetable tempura, tentsuyu sauce

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DESSERTS

Champagne & gold leaf vanilla bean panna cotta

Dark chocolate cake with 70% Valrhona ganache

Raspberry & rose mille-feuille

Grand Marnier crème brûlée

Black Forest cherry gâteau

Assorted French macarons (Champagne, pistachio, raspberry, chocolate)

Chocolate & hazelnut profiteroles tower

Opera petit fours

Handcrafted chocolate truffles (champagne, espresso, raspberry)

Chocolate-dipped strawberries with edible glitter

Gianduja chocolate tart

New York cheesecake with berry compote

Passionfruit cheesecake verrines

Tiramisu cups with cocoa

White chocolate & mango bavarois

Coconut panna cotta with pineapple gelée

Cranberry & orange financiers

Vanilla bean crêpes with Grand Marnier sauce (live station)

Warm sticky toffee pudding with toffee sauce

Mini pavlovas with champagne berries

Exotic fresh fruit display

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