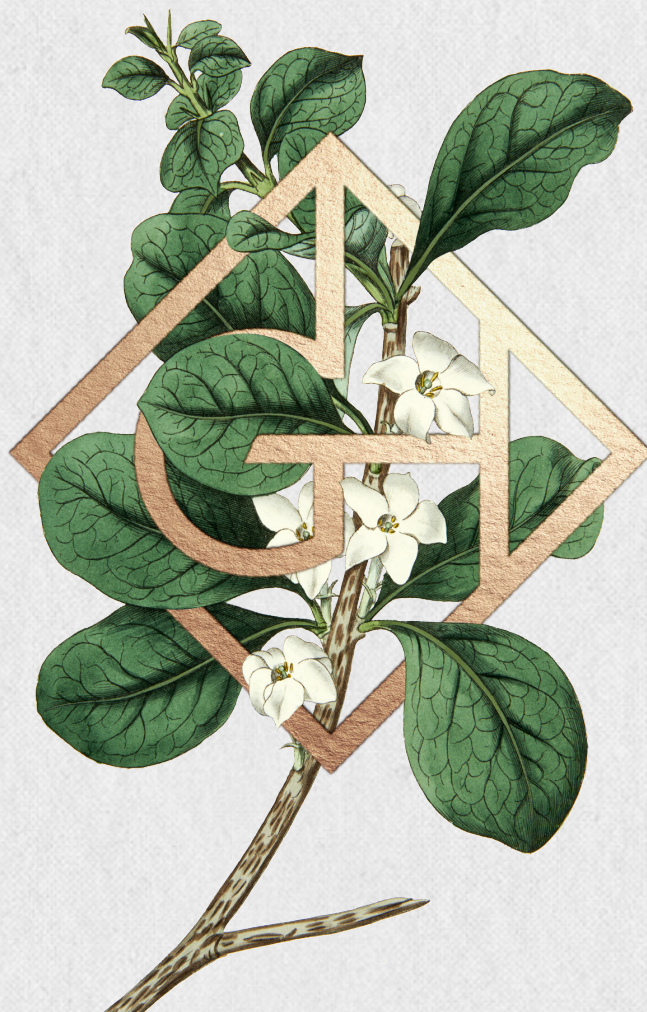






FROM GARDEN TO GLASS

THE MUDDY COCKTAILS

For centuries, the walled gardens of stately homes have produced fresh delights for the privileged few.

Their very presence was seen as a statement of status and wealth.

The Grove's Walled Garden dates back to 1878 when the Earl of Clarendon was in residence. Since then, classic and exotic ingredients have flourished under the watchful eyes of successive head gardeners.

Our cocktails use sustainable home-grown leaves, berries and fruits – many of which were hand-picked just hours ago in our Walled Garden.

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



FRUITS

ORANGE BLOOM

Ketel One Oranje, Aperol, vanilla syrup,
orange juice, lime juice, homemade flower
syrup, orange bitters, foamer bitters

18

THE WINDSOR COLLINS

Grove gin, elderflower cordial, rose syrup,
lemon juice, soda

18

TWIST CAIPIRINHA

Cachaça, honey syrup, lime juice,
fresh physalis

18

GROVE MARY

Ketel One vodka, Grove Mary mix,
tomato juice

18

THE KING'S MEASURE

Grove gin, apricot brandy,
lemon, marmalade, orange bitters

18



A decorative border surrounds the central text area, featuring green mint leaves, white flowers, red strawberries, a slice of orange, and a small bee. The background is a light grey with scattered black ink splatters.

MINT

MINT CHOCOLATE MOJITO

Havana 7, crème de cacao,
lime juice, brown sugar syrup, chocolate bitters,
garden grown chocolate mint
18

ERNEST MOJITO

Havana 3 rum, lime juice, sugar syrup,
grapefruit slices, garden grown grapefruit mint
18

FLYING GRASSHOPPER

Crème de cacao, Crème de menthe, double cream,
freshly picked spearmint
18

STRAWBERRY MINT APEROL SPRITZ

Strawberry-mint infused Aperol,
Prosecco, soda
18

JASMINE HUGO

Grove gin, St-Germain, jasmine, prosecco,
soda, lemon juice, mint
18

The page is framed by vibrant watercolor illustrations of various vegetables and flowers. On the left, there are green leafy vegetables, a purple beetroot, and a red chili pepper. On the right, there are green leafy vegetables, a whole carrot, a large red poppy, and a sliced beetroot showing its concentric rings. At the bottom left, there are two more red poppies. A small bee is illustrated near the bottom left. The central text is set against a white rectangular background.

VEGETABLES

THE POT TWIST

Muddled beetroot, vodka,
crème de cacao,
vanilla syrup, foamer bitters
18

COOL AS A CUCUMBER

Cîroc Apple, St-Germain, elderflower cordial,
Estate grown cucumber,
lemon juice, sugar, foamer bitters
18

CARROT CAKE

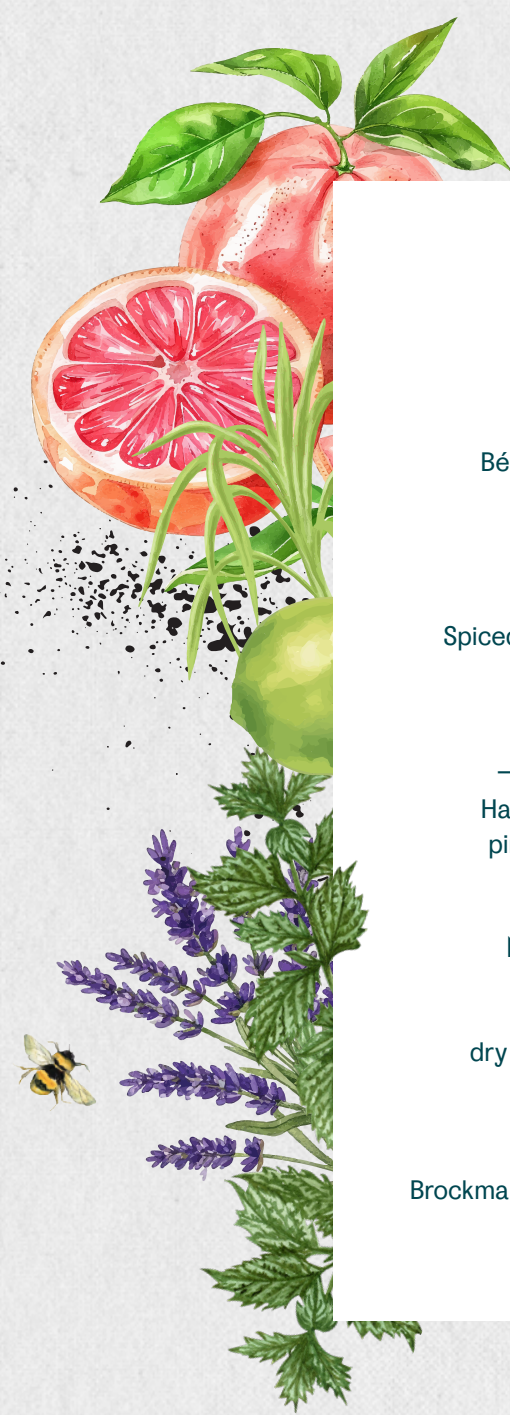
Johnnie Walker Black, pineapple juice,
lemon juice, Orgeat syrup,
garden harvest carrot,
foamer bitters
18

CELERY SPRITZ

Celery stick muddled, Tanqueray,
lime juice, passionfruit syrup,
Sauvignon Blanc, soda
18

PICANTE SUNSET

Espolòn Blanco, Mezcal, lime juice,
Angostura, chilli syrup, vanilla syrup,
foamer bitters
18



HERBS

LEMONGRASS OLD FASHIONED

Lemongrass Bulleit Bourbon,
Bénédictine, syrup, orange bitters
18

LORD NELSON'S LEMONADE

Spiced rum, grapefruit juice, lemon juice,
lavender syrup, honey syrup
18

HEAVEN'S REGRET

Havana 7, crème de pêche, honey,
pineapple slices, pineapple sage
18

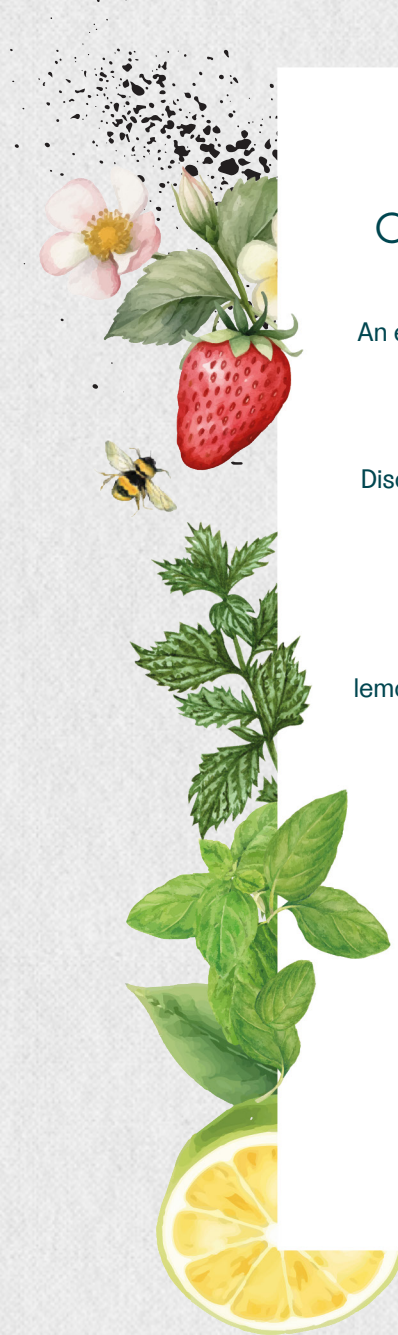
MEDITERRANEAN VESPER

Gin Mare, Ketel One Oranje,
dry vermouth, orange bitters, saline
18

LAST WORD

Brockmans gin, green Chartreuse, Maraschino,
lime juice, blackcurrant sage
18





CONSCIOUS CONCOCTIONS

An eco-friendly twist on timeless classics

DISCARDED NEGRONI

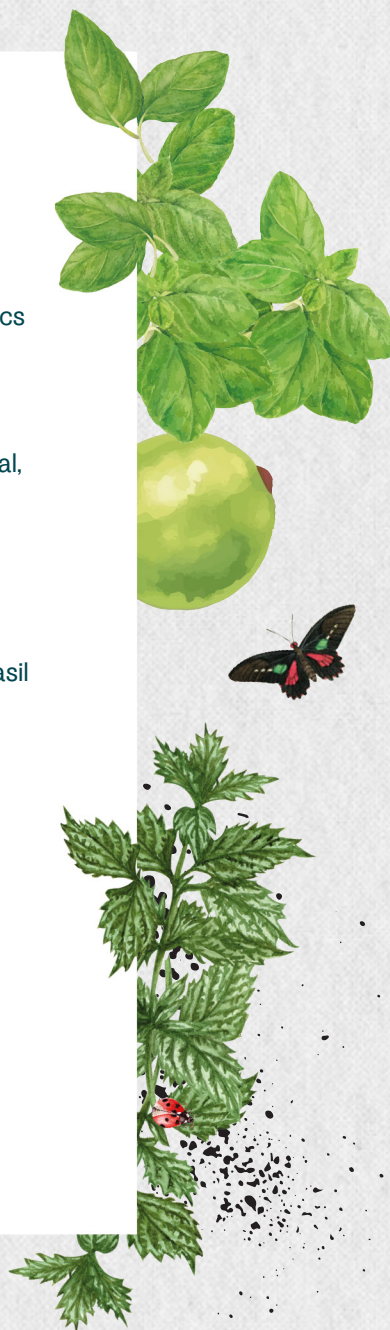
Discarded vermouth, Del Maguey mezcal,
strawberry Campari
18

BASIL SMASH

Discarded vodka, creole shrub,
lemon juice, sugar syrup, hand picked basil
18

BANANA MANGO MOJITO

Discarded banana rum,
lime, mango purée, mint
18



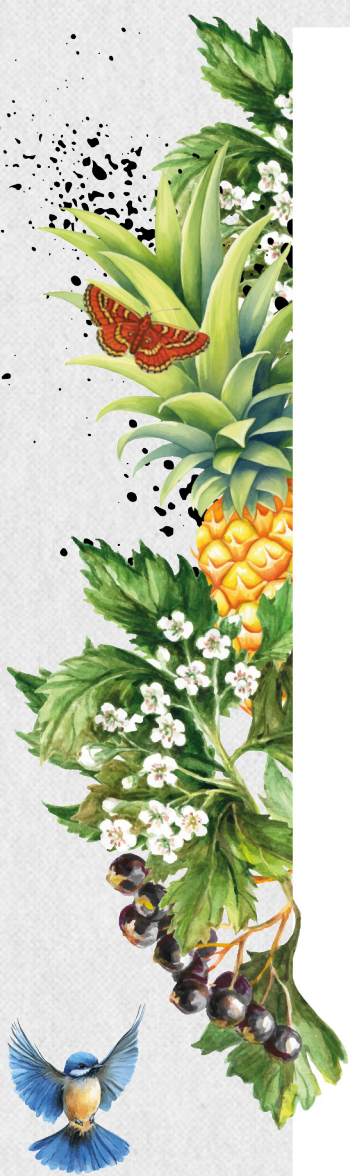


THE GROVE ZEROS



Bursting with fresh flavour and creativity, our collection of alcohol-free cocktails is anything but an afterthought. Whether you're sipping in the sunshine or keeping it clear for the evening, expect bold botanicals, ripe fruits and just the right amount of sparkle. All the fun, zero of the fuzz.





MOCKTAILS

SUMMER CUP ☐

Raspberry shrub, Pimm's fruit mix, soda
12

HERTFORDS-HIRE HIG-BALL ☐

Tanqueray 00, apple juice, elderflower
cordial, lemon juice, cucumber slice
12

PINEAPPLE TOMMY MARGARITA ☐

Almave Blanco (non-alcoholic),
pineapple juice, lime juice, agave
12

THE HIG-HGROVE FIZZ ☹

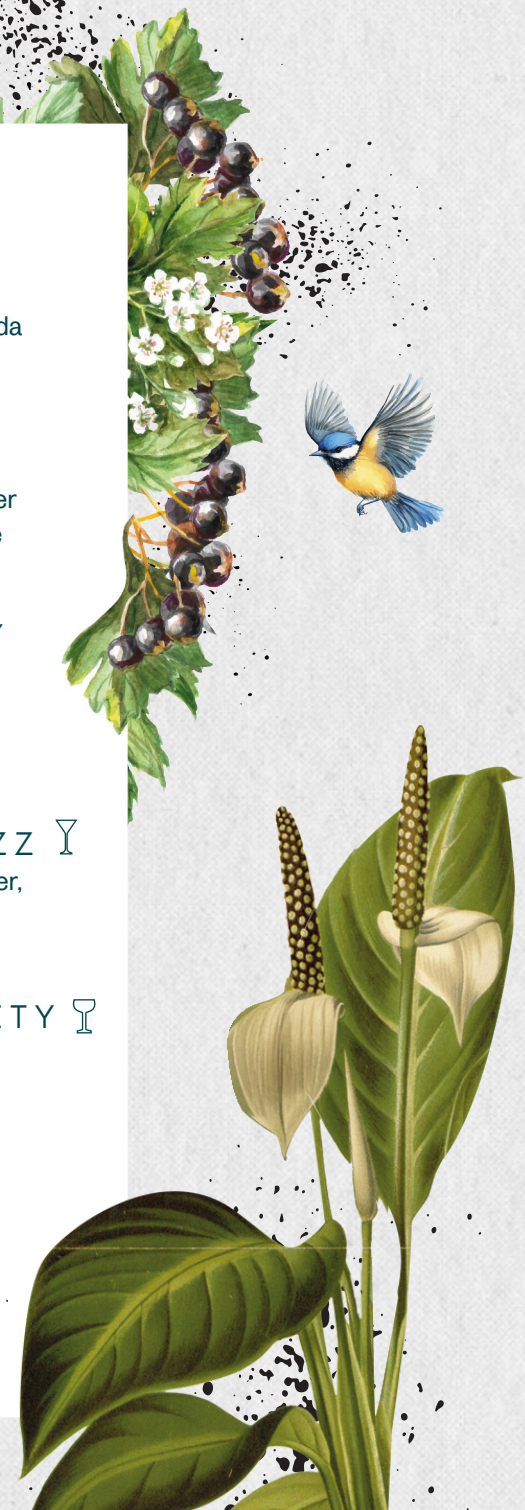
Tanqueray 00, lemon juice, elderflower,
pineapple juice, elderflower tonic
12

SUMMER ROSE SOCIETY ☹

Tanqueray 00, lychee purée,
lemon juice, rose syrup
12

WIMBLEDON LEMONADE ☐

Lemon juice, sugar syrup,
rose syrup, rosemary, soda
12



NO/LOW CLASSICS

Espresso Martini	12
Orange Spritz	12
Negroni	12
Amaretto Sour	12
Old Fashioned	12

ALCOHOL-FREE SIGNATURE SERVES

Everleaf Marine with Fever-Tree Mediterranean tonic	11
Everleaf Mountain with Fever-Tree Indian tonic	11
Everleaf Forest with Fever-Tree soda	11
Tanqueray 0.0% with Fever-Tree Indian tonic	11
Tanqueray Seville 0.0% with Fever-Tree Mediterranean tonic	11
Almave Blanco with Fever-Tree Sicilian lemonade	11
Three Spirit with Fever-Tree ginger ale	11



NON-ALCOHOLIC BEER & CIDER

Adnams Ghost Ship IPA	6
Birra Moretti 0.0%	6
Erdinger Low	6
Heineken 0.0%	6
Old Mout Berries & Cherries 0.0%	6

NON-ALCOHOLIC WINE & SPARKLING

	Bottle
Noughty Non-Alcoholic Blanc	24
Noughty Non-Alcoholic Rouge	24
Wild Idol Sparkling White	65
Wild Idol Sparkling Rose	65
Noughty Prosecco	30



WINE MENU

OUR STORY

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.





CHAMPAGNE LAURENT-PERRIER

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.

CHAMPAGNE LAURENT-PERRIER

Laurent-Perrier La Cuvée

22/105

Delicate yet complex, with elegant notes of citrus and white flowers.

Laurent-Perrier Héritage

24/135

A sophisticated blend of reserve vintages, combining freshness, complexity, and elegance in every glass.

Laurent-Perrier Cuvée Rosé

30/150

Crafted from Pinot Noir grapes using maceration, this iconic rosé is intensely aromatic with flavours of raspberry and wild cherry.

Laurent-Perrier Brut Millésimé 2015

34/175

Only made in exceptional years, this vintage offers a harmonious balance of freshness and depth with a zesty finish.

Laurent-Perrier Blanc de Blancs Brut Nature

36/200

100% Chardonnay, vibrant and crisp with grapefruit and mineral tones. Excellent with seafood and citrus dishes.



CHAMPAGNE LAURENT-PERRIER

Grand Siècle Iteration N°26

A prestige cuvée blending three great vintages. Layers of richness and finesse, aged over 10 years.

55/325

Grand Siècle Iteration N°23 in magnum

Exclusive large-format edition aged longer for depth, silkiness, and aromatic intensity.

795

Alexandra Rosé 2012

Rare vintage rosé created for a family wedding. Full-bodied, velvety, with vibrant wild strawberry and freshness.

575

Laurent-Perrier Harmony Demi-Sec

A richer, rounder Champagne style with hints of honey, dried fruit, and toasted nuts. Ideal with desserts or savoury dishes.

130



CHAMPAGNE & SPARKLING

Louis Roederer Cristal, Prestige Cuvée, France	425
Krug Grande Cuvée, Prestige Cuvée, France	395
Fiol Prosecco DOC, Veneto, Italy	14/54
Nyetimber Classic Cuvée Brut NV, Sparkling Blend, England, UK	19/95
Nyetimber Rosé NV, Sparkling Rosé, England	100
Dom Pérignon, 2017	495



WINE

	Glass 175ml	Bottle
W H I T E		
Bodegas Care Blanco SobreLías, Carinena, Spain	10	38
Leitz Dragonstone Riesling, Rheingau, Germany	11	43
Terre Antiche Gavi di Gavi, Piemonte, Italy	13	48
Te Whare Ra Sauvignon Blanc, Marlborough, New Zealand	14	52
Leyda Reserva Chardonnay, Leyda Valley, Chile	12	46
Gerard Fiou Sancerre Blanc Sauvignon Blanc, Loire Valley, France	18	72
Alba Martín Albariño, Rías Baixas, Spain	14.5	56
Domaine du Château Philippe le Hardi Clos de la Chaise Dieu Chardonnay, Bourgogne Côte d'Or, France	17.5	70
R E D		
Bodegas Care Tinto Sobre Lías, Carinena, Spain	10	38
Domaine de Moulines Merlot, Languedoc, France	11	40
De Martino Legado Cabernet Sauvignon, Chile	14	57
El Abasto Malbec, Mendoza, Argentina	13	44
Varietal Carmenere, Central Valley, Chile	11	41
Chateau Moulin de Lagnet St Emilion, Bordeaux, France	17.5	70
Les Mougeottes Pinot Noir, Languedoc, France	12	42
Hacienda Grimon Reserva Rioja, Tempranillo, Rioja, Spain	18	74
R O S É		
Reserve de Gassac Rosé, France	10	38
AIX Rosé, Provence, France	13	48
Chapel Down English Rosé, England	10	42
Whispering Angel, Côtes de Provence, France	17	70



SPIRITS MENU

A considered collection of spirits, each chosen for its character, craft and provenance. From small-batch distillers to timeless classics, every pour is designed to be savoured — whether neat, over ice, or as the foundation of a perfectly balanced serve.



GIN

	50ml
Tanqueray 43	12.5
Tanqueray 10	15
Tanqueray Sevilla	15
Hendrick's	14.5
Gin Mare	14
Puddingstone London Dry	13.5
Puddingstone Navy Strength	17
Puddingstone Cask-Aged	15
Bombay Sapphire	13.5
The Botanist Islay	15
Monkey 47	19
Roku Gin	15
Mermaid Gin	15
Mermaid Pink Gin	15
Drumshanbo Gunpowder Gin	15
The Grove Gin	14
Sapling Gin	14
Brockmans	13.5

VODKA

	50ml
Belvedere	14.5
Grey Goose	15
Ketel One	12.5
Stolichnaya	13
Żubrówka	13.5
Sapling Vodka	14
Sapling Raspberry & Hibiscus	14
Tito's Vodka	14
Ciroc	12.5
<i>Original, Apple, Pineapple</i>	
Discarded Chardonnay Vodka	14.5



TEQUILA & MEZCAL

	50ml
Espolòn Blanco	14
Espolòn Reposado	14
Don Julio Blanco	16
Don Julio Reposado	16
Casamigos Blanco	18
Casamigos Anejo	22
Casamigos Reposado	22
Casamigos Mezcal	22
Don Julio 1942	41
Del Maguey Mezcal	16

RUM

	50ml
Bacardi Superior	12.5
Flor De Cana 4-Year-Old	12.5
Flor De Cana 7-Year-Old	14
Havana Club, 7-Year-Old	14
Plantation 3 Stars Rum	13
Bacardi Spiced Rum	12.5
Chairmans Spiced Rum	14
Kraken Black Spiced Rum	14
Havana Club 3	13
Discarded Banana Peel Rum	14.5



W H I S K E Y

FRAGRANT & FLORAL

	50ml
Jameson	12.5
Glenfiddich 12-Year-Old	14.5
Redbreast 12-Year-Old	15.5
Dalwhinnie	15.5
Green Spot Irish Whiskey	14.5

RICH & ROUND

	50ml
Johnnie Walker Black Label	12.5
Glenmorangie 10-Year-Old	14.5
Highland Park 12-Year-Old	15
Johnnie Walker Blue Label	40
Johnnie Walker King George	115

SMOKY & PEATY

	50ml
Laphroaig 10-Year-Old	15
Talisker 10-Year-Old	17
Lagavulin 16-Year-Old	22

AMERICAN WHISKEY

	50ml
Bulleit Bourbon	12.5
Bulleit Rye	12.5
Maker's Mark Bourbon	12.5
Woodford Reserve Bourbon	14
Jack Daniel's Tennessee Whiskey	12.5

FRUITY & SPICY

	50ml
Macallan 12-Year-Old Double Cask	21
Macallan 15-Year-Old Double Cask	29
Macallan 18-Year-Old Double Cask	60
Oban 14-Year-Old	21
Suntory Hibiki Harmony	21
Yamazaki 12-Year-Old	31





THE MACALLAN AT THE GROVE

'In 1824 The Macallan 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	21
The Macallan Double Cask 15 Year Old	29
The Macallan Double Cask 18 Year Old	60
The Macallan Sherry Oak 25 Year Old	350

LIQUEURS

	50ml
Amaretto Disaronno	12.5
Baileys	12.5
Chambord	12
Cointreau	12
Drambuie	12
Frangelico	12
Galliano	12
Grand Marnier	12
Kahlua	12
Luxardo Limoncello	12
Luxardo Maraschino	12
Malibu	12.5
Midori	12.5
Luxardo Sambuca	12
Southern Comfort	12
St-Germain Elderflower	12

APERITIFS & VERMOUTH

	50ml
Antica Formula Carpano 75ml	12
Aperol	12
Campari	12
Cocchi Americano 75ml	12
Cocchi Vermouth di Torino 75ml	12
Lillet Blanc 75ml	12
Noilly Prat 75ml	12
Pernod	12
Pimm's	12
Discarded Cascara Vermouth	14.5



BRANDY

	50ml
Remy Martin VSOP	14
Hennessy XO	39
Calvados VSOP	13
Remy XO	40.5

PORT & SHERRY

	100ml
Ramos Pinto LBV 100ml	11.5
Old Tawny 100ml	12.5
Tio Pepe 100ml	11.5
Taylors 10-Year-Old	11
Fonseca Unfiltered Terra Prima	10



LAGER, ALE, & CIDER

Birra Moretti	7
Heineken	7
3 Brewers Golden Ale, St Albans	8
3 Brewers Classic Ale, St Albans	8
The Grove Pale Ale	8.5
<i>Made from hops grown in our Walled Garden</i>	
Noam Beer	10
Sol	7
Old Mout Kiwi and Lime Cider	8
Old Mout Pineapple & Raspberry Cider	8



SOFT DRINKS & JUICES

Bottled Soft Drinks	5	
Coke, Diet Coke, Coke Zero, Sprite Zero		
By-the-Glass Soft Drinks	4	
Coke, Diet Coke, Lemonade, Tonic		
Fever-Tree Tonics	4.5	
Indian, Naturally light, Mediterranean, Elderflower, Soda water		
Fentimans Rose Lemonade	6	
Fentimans Ginger Beer	6	
Juices	5	
Orange, Apple, Pineapple, Mango, Passionfruit, Tomato, Cranberry, Grapefruit		
	Glass 300ml	Bottle
Still Water	3	6.5
Sparkling Water	3	6.5

TEA & COFFEE

Latte	6.5
Cappuccino	6.5
Double Espresso	6.5
Macchiato	6.5
Mocha	6.5
Americano	6.5
Liqueur Coffee	14
Irish Coffee, Calypso, French, Baileys	
Hot Chocolate	6
Twist Teas	6.5
English Breakfast, Classic Earl, Peppermint, Chamomile Yawn, Ginger Snap, Boost, Coconut Green, All Day Decaf , Fresh Mint Tea	



LOUNGE MENU

AVAILABLE FROM 12:00 - 20:30

SOUPS AND SALADS

Isle of Wight Tomato Soup (VG) 12

Fresh basil, classic croutons

Chicken Caesar Salad 17

Herb roasted chicken, parmesan, baby gem, soft boiled eggs, Caesar dressing

Crispy Duck Salad 19

Cos lettuce, carrots, radish, honey and soy dressing

TOASTIES

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

The Brick Lane 18

Salt beef, American mustard, sauerkraut, gherkin, caraway bloomer

Croque Monsieur 19

Bechamel, comté, smoked ham, sourdough

Grove Grilled Cheese (V) 17

Westcombe cheddar, comté, gruyere, spring onions, mustard béchamel, sourdough

Bombay Melt (VG) 16

Curried spiced potatoes, spinach, vegan mozzarella, mango chutney, sourdough

SOMETHING SWEET

AVAILABLE FROM 12:00 - 20:45

Crème Brûlée (V) 12

Vanilla crème brûlée, sablé biscuit, fresh berries

White Chocolate & Raspberry Cheesecake (V) 13

Scottish raspberries, white chocolate crumble

Fresh Fruit Plate (VG) 13

Selection of sliced fruit

SOMETHING FOR THE LITTLE ONES

Tuna Sandwich	9
Tuna mayo served on brown bread	
Tomato Soup (VG)	7.5
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)	5.5
Shortbread biscuits, fresh berries	
Ice Cream and Sorbet Selection (V)	5.5
Vanilla, strawberry, mint chocolate, chocolate, mango sorbet	

TREES TO GAZE
UPON AS YOU SIP

Black Walnut *Juglans Nigra*
(a gift from Captain Cook in 1770)

Sequoiadendron Giganteum Wellingtonia

Honey Locust Tree

Foxglove Tree

Holm Oak

500 Year Old Olive Trees