

Lounges



16 Jan 1861

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 🍵 £6.5

BLACK TEAS

Twenty Four Seven
Classic Earl
Clarendon's Earl 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 Tea

CREAM TEA 🍵 £20

Served between 13:30 – 17:00

A plain and a fruity scone with English strawberry jam
and Cornish clotted cream.

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

COFFEE 🍵 £6.5

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 a subtle, smooth, dark caramel aftertaste.

BLENDS

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

OTHER

Hot chocolate	£6
Pot of coffee for one	£6.5
Liqueur coffee	£14

LOUNGE MENU

Served between 12:00 - 20:30

SOUP AND SALADS

Isle of Wight Tomato Soup (vg) <i>Crispy basil, classic croutons</i>	£12	Chicken Caesar Salad <i>Herb roasted chicken, parmesan, baby gem, soft boiled eggs, Caesar dressing</i>	£17
Crispy Duck Salad <i>Cos lettuce, carrots, radish, honey and soy dressing</i>	£19		

TOASTIES

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

The Brick Lane <i>Salt beef, American mustard, sauerkraut, gherkin, caraway bloomer</i>	£18	Grove Grilled Cheese (v) <i>Westcombe cheddar, comté, gruyere, spring onions, mustard béchamel, sourdough</i>	£17
Croque Monsieur <i>Béchamel, comté, smoked ham, sourdough</i>	£19	Bombay Melt (vg) <i>Curried spiced potatoes, spinach, vegan mozzarella, mango chutney, sourdough</i>	£16

SOMETHING SWEET

Served between 12:00 - 20:45

Crème Brûlée (v) <i>Vanilla crème brûlée, sablé biscuit, fresh berries</i>	£12	Fresh Fruit Plate (vg) <i>Selection of sliced fruits</i>	£13
White Chocolate and Raspberry Cheesecake <i>Scottish raspberries, white chocolate crumble</i>	£13	Cake of the day <i>Please ask your server for today's freshly baked delight</i>	£7.5

SOMETHING FOR THE LITTLE ONES

Tuna Sandwich <i>Tuna mayo served on brown bread</i>	£9	Cucumber Maki Roll (v) <i>Japanese mayonnaise</i>	£6
Tomato Soup (vg) <i>Homemade tomato soup with a soft roll</i>	£7.5	DESSERTS	
Cheese Toastie (v) <i>Mild cheddar on white or brown bread</i>	£8	Vanilla Crème Brûlée (v) <i>Shortbread biscuit, fresh berries</i>	£5.5
Vegetable Crudités (vg) <i>Served with hummus and pitta bread</i>	£7	Ice Cream and Sorbet Selection (v) <i>Vanilla, strawberry, mint chocolate, chocolate, mango sorbet</i>	£5.5

VG = Vegan · V = Vegetarian · Should you have any questions about allergens or dietary requirements, please ask your server who will be happy to assist · Please note, we are not able to guarantee traces.

COCKTAIL MENU



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 - £18

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

THE WINDSOR COLLINS - £18

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

TWIST CAIPIRINHA - £18

Cachaça, honey syrup, lime juice,
fresh physalis

GROVE MARY - £18

Ketel One vodka, Grove
Mary mix, tomato juice

THE KING'S MEASURE - £18

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

MINT

MINT CHOCOLATE MOJITO - £18

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

ERNEST MOJITO - £18

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

FLYING GRASSHOPPER - £18

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

STRAWBERRY MINT

APEROL SPRITZ - £18

Strawberry-mint infused
Aperol, Prosecco, soda

JASMINE HUGO - £18

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

VEGETABLES

THE POT TWIST - £18

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

COOL AS A CUCUMBER - £18

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

CARROT CAKE - £18

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

CELERY SPRITZ - £18

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

PICANTE SUNSET - £18

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

HERBS

LEMONGRASS OLD FASHIONED - £18

Lemongrass Bulleit Bourbon,
Bénédictine, syrup, orange bitters

LORD NELSON'S LEMONADE - £18

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

HEAVEN'S REGRET - £18

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

MEDITERRANEAN VESPER - £18

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

LAST WORD - £18

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

CONSCIOUS CONCOCTIONS

An eco-friendly twist on timeless classics

DISCARDED NEGRONI - £18

Discarded vermouth, Del Maguey
mezcal, strawberry Campari

BASIL SMASH- £18

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

BANANA MANGO

MOJITO - £18

Discarded banana rum,
lime, mango purée, mint



THE GROVE ZEROS

SUMMER CUP - £12

Raspberry shrub, Pimm's
fruit mix, soda

HERTFORDSHIRE

HIGHBALL - £12

Tanqueray OO, apple juice,
elderflower cordial, lemon
juice, cucumber slice

SUMMER ROSE SOCIETY - £12

Tanqueray OO, lychee purée, lemon
juice, rose syrup,

PINEAPPLE TOMMY

MARGARITA - £12

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

THE HIGHGROVE FIZZ - £12

Tanqueray OO, lemon juice,
elderflower, pineapple juice,
elderflower tonic

WIMBLEDON LEMONADE - £12

Lemon juice, sugar syrup, rose
syrup, rosemary, 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

TANQUERAY 0.0% - £11

With Fever-Tree Indian tonic

NO/LOW CLASSICS

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

NON-ALCOHOLIC BEER AND CIDER

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

NON-ALCOHOLIC WINE AND SPARKLING

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

SOFTS & JUICES

BY THE BOTTLE

Fever-Tree (200ml)	£4.5
<i>Indian Tonic Water, Naturally Light Tonic Water, Ginger Ale, Soda Water, Mediterranean Tonic Water, Sicilian Lemonade</i>	
Fentimans Rose Lemonade, Ginger Beer (275ml)	£6
Coke, Diet Coke, Coke Zero (330ml)	£5
Still Water	£6.5
Sparkling Water	£6.5

BY THE GLASS

Juices (330ml)	£5
<i>Orange, Apple, Pineapple, Mango, Passion fruit, Tomato, Cranberry, Grapefruit</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 wines, 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
LAURENT-PERRIER LA CUVÉE Delicate yet complex, with elegant notes of citrus and white flowers.	£22	£105
LAURENT-PERRIER HÉRITAGE A sophisticated blend of reserve vintages, combining freshness, complexity, and elegance in every glass.	£24	£135
LAURENT-PERRIER CUVÉE ROSÉ Crafted from Pinot Noir grapes using maceration, this iconic rosé is intensely aromatic with flavours of raspberry and wild cherry.	£30	£150
LAURENT-PERRIER BRUT MILLÉSIMÉ 2015 Only made in exceptional years, this vintage offers a harmonious balance of freshness and depth with a zesty finish.	£34	£175
LAURENT-PERRIER BLANC DE BLANCS BRUT NATURE 100% Chardonnay, vibrant and crisp with grapefruit and mineral tones. Excellent with seafood and citrus dishes.	£36	£200
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

	Glass (125ml)	Bottle
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	£19	£95
Nyetimber Rosé NV, Sparkling Rosé, England		£100
Dom Pérignon, 2017		£495

WINE

WHITE	Glass (175ml)	Bottle
Bodegas Care Blanco Sobre Lías, 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
Philippe le Hardi Clos de la Chaise Dieu Chardonnay, Bourgogne Côte d'Or, France	£17.5	£70
Leyda Reserva Chardonnay, Leyda Valley, Chile	£12	£46
Gerard Fiou Sancerre Sauvignon Blanc, Loire Valley, France	£18	£72
Alba Martín Albariño, Rías Baixas, Spain	£14.5	£56

ROSÉ	Glass (175ml)	Bottle
Reserve de Gassac Rosé, France	£10	£38
AIX Rosé, Provence, France	£13	£48
Chapel Down English Rosé, UK	£10	£42
Whispering Angel Rosé, Provence, France	£17	£70

WINE

RED	Glass (175ml)	Bottle
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
Château 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

BEER & SPIRITS





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 apricot Brandy, Benedictine, Tio Pepe	£26
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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

BOTTLED BEER & CIDER

Birra Moretti	£7	3 Brewers Golden Ale	£8
Heineken	£7	3 Brewers Classic Ale	£8
Sol	£7	Old Mout	£8
The Grove Pale Ale (500ml)	£8.5	Kiwi and Lime	
<i>Made from hops grown in our Walled Garden</i>		Old Mout	£8
Noam Beer	£10	Pineapple and Raspberry	

SPIRITS

VODKA

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

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

RUM

Bacardi Superior	£12.5	Kraken Black Spiced Rum	£14
El Dorado, 15-Year-Old	£18	Chairman's Reserve Rum	£14
Flor De Cana 4-Year-Old	£12.5	Diplomático Reserva	£14.5
Flor De Cana 7-Year-Old	£14	Zacapa 23	£15.5
Havana Club, 7-Year-Old	£14	Havana Club 3	£13
Plantation 3 Stars Rum	£13	Discarded Banana Peel Rum	£14.5
Bacardi Spiced Rum	£12.5		

SPIRITS

GIN

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

WHISKIES

Jameson	£12.5	Green Spot Irish Whiskey	£14.5
Glenfiddich 12-Year-Old	£14.5	Johnnie Walker Black Label	£12.5
Redbreast 12-Year-Old	£15.5	Glenmorangie 10-Year-Old	£14.5
Dalwhinnie	£15.5	Johnnie Walker Blue Label	£40
Highland Park 12-Year-Old	£15	Johnnie Walker King George	£11.5
Laphroaig 10-Year-Old	£15	Talisker	£17
Bulleit Bourbon	£12.5	Macallan 12-Year-Old Double Cask	£21
Bulleit Rye	£12.5	Macallan 15-Year-Old Double Cask	£29
Maker's Mark Bourbon	£12.5	Macallan 18-Year-Old Double Cask	£60
Woodford Reserve Bourbon	£14	Oban 14-Year-Old	£21
Jack Daniel's Tennessee Whiskey	£12.5	Suntory Hibiki Harmony	£21
		Yamazaki 12-Year-Old	£31

BRANDY

Remy Martin VSOP	£14
Hennessy XO	£39
Calvados VSOP	£13
Pisco	£12.5
Remy XO	£40.5

PORT & SHERRY

Ramos Pinto LBV 100ml	£11.5
Tio Pepe 100ml	£11.5
Taylors 10-Year-Old	£11
Lagavulin 16-Year-Old	£22
Fonseca Unfiltered Terra Prima	£10

LIQUEURS

Amaretto Disaronno	£12.5
Baileys	£12.5
Benedictine	£12
Cointreau	£12
Drambuie	£12
Frangelico	£12
Galliano	£12

Grand Marnier	£12
Kahlua	£12
Luxardo Limoncello	£12
Malibu	£12.5
Luxardo Sambuca	£12
St-Germain Elderflower	£12

APERITIFS & VERMOUTH

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
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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, William Edwards.

Which piece is your favourite?



Scan the QR code to view allergen and calorie information.