

THE STABLES

BAR MENU

George Stubbs, the 18th-century artist, was a regular visitor to these old stables. He didn't come for the beef, chicken or fish, but for the horses. Leaving his home in Edgware, George would walk the leafy lanes of Hertfordshire until he arrived at The Grove.

Here, inspired by the fine mares and stallions, he would spend hours at his easel. Today, of course, the horses have been replaced by golf carts, and the horseshoes have given way to soft spikes.

We like to think, however, that some of the Stubbs magic remains. Like George, our chefs create one masterpiece after another.

BAR FOOD MENU

BREAKFAST BAPS

Available daily from 06:30 to 12:00
For our full breakfast offering, please visit The Stables Restaurant.

Freshly baked floured baps with one choice of the following

Beckett's crispy bacon	9
Dingley Dell sausage	9
St Ewe's fried egg	9
The Grove lentil sausage (V)	9
Add an extra filling	2.5

BAR FOOD

Served Monday to Sunday from 12:00 to 21:00

SMALL BITES

Warm malted sourdough, cultured butter (V)	7.5
Spicy chicken wings, hot sauce	8
Chipolata sausage, honey & mustard glaze	8
Mixed olives, herbs, citrus (VG)	6
Mac N' Cheese (V)	9
Jerusalem artichoke soup, pulled ham hock, girolle mushrooms (vegan available)	14
Baked Cotswold brie, honey-roasted pear, toasted pecans, sourdough croûte (V)	16

VG = Vegan • V = Vegetarian • GF = Gluten Free
Scan the QR code to view calorie information

BIG BITES

Traditional fish & chips, thick-cut chips, crushed peas, tartare sauce	25
35-day aged Sirloin steak, peppercorn sauce, house fries	38
Bacon loin, thick-cut chips, fried St Ewe's egg, tomato chutney	25
The Stables burger, 41-day aged British beef, smoked Cheddar, caramelised onion, burger sauce, house fries	24
Korean chicken burger, grilled chicken thigh, kimchi, gochujang mayonnaise, pickled red onion, house fries	24
Beyond Meat plant-based burger, grilled field mushroom, crispy shallots, roasted garlic mayonnaise, house fries (VG)	22

Smoked chicken Caesar salad

Romaine lettuce, aged parmesan, herb croutons, anchovies, St Ewe's egg, Caesar dressing	16

Garden chopped salad (V) / (VG)

Gem lettuce, cherry tomatoes, cucumber, edamame, peppers, avocado, red onion, citrus dressing	13
With smoked chicken	16
With poached chalk stream trout	17

TO SHARE

Shepherd's pie Braised lamb shoulder in red wine sauce, baby onions & root vegetables topped with creamed potato	55
British artisan cheese board, traditional garnishes (V) *(please ask your server for today's selection)*	27

If you have a food allergy or dietary requirement please inform a member of the team prior to ordering.
All dishes are subject to seasonal changes. A discretionary 12.5% service charge will be added to your bill.

BEVERAGES AT THE STABLES

BY THE BOTTLE

Fever-Tree (200ml) Sicilian Lemonade, Indian Tonic Water, Ginger Ale, Mediterranean Tonic, Elderflower Tonic, Light Tonic	4.5
Coke, Diet Coke or Coke Zero (330ml)	5
Fentimans Ginger Beer (275ml)	6
Fentimans Rose Lemonade	6

BY THE GLASS

JUICES

Orange · Apple · Pineapple · Mango · Passion Fruit · Tomato · Cranberry · Grapefruit	5

COFFEE

Caffe Latte · Cappuccino · Double Espresso	6.5
Macchiato · Mocha · Americano	6.5
Liqueur coffee Irish, Calypso, French, Monk or Baileys	14
Hot chocolate	6

TEAS

English Breakfast · Classic Earl · Ginger Snap · Peppermint All Day Decaf · Chamomile Yawn · Boost · Coconut Green · Fresh Mint Tea	6.5

BEER & CIDER

DRAUGHT BEERS

	PINT
Amstel	7.8
Guinness Irish Stout	8.25
Heineken	7.8
Cruzcampo	8
Beavertown	8.25
Birra Moretti	8.5

BOTTLED BEERS & CIDERS

The Grove Pale Ale	8.5
Birra Moretti	7
Sol	7
Noam Beer	10
Heineken	7
Old Mout Kiwi & Lime Cider	8
Old Mout Pineapple & Raspberry Cider	8
3 Brewers Golden Ale · St Albans	8
3 Brewers Classic Ale · St Albans	8
Inch's Cider	8

WINE AT THE STABLES

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

MAISON FONDÉE
1812

Tours-sur-Marne

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.

CHAMPAGNE LAURENT-PERRIER

	125ML	BOTTLE
Laurent-Perrier La Cuvée Delicate yet complex, with elegant notes of citrus and white flowers.	22	105
Laurent-Perrier Héritage Héritage is borne out of the savoir-faire of Grand Siècle: a complex blend of several vintages from the best Crus of Champagne and two grape varieties, Chardonnay and Pinot Noir (2014, 2016, 2018, 2019). Made exclusively with reserve wines selected for their freshness, elegance and complexity, this wine offers great purity and perfect maturity.		135
Laurent-Perrier Cuvée Rosé Using the highest quality Pinot Noir grapes, this iconic rosé is one of the few rosé Champagnes that is made by drawing the juice from black grapes in the vat, instead of blending red and white wines. This gives it the highly expressive bouquet and delicious raspberry and wild cherry flavours that have made it a benchmark for rosé champagnes around the world.	30	150
Laurent-Perrier Brut Millésimé 2018 Laurent-Perrier is highly selective and only produces a vintage in the very best years. Whilst staying true to the House style of freshness and elegance, the Vintage also aims to show the quintessential character of the individual year. The result is an elegant and rounded Champagne with a zesty finish.		175
Laurent-Perrier Blanc de Blancs Brut Nature A showcase in Laurent-Perrier's expertise with Chardonnay. The concentrated palate is crisp and fresh, with slightly fuller citrus notes of grapefruit leading into mineral overtones on the long finish. Exceptional pairings include crustaceans, noble fish, and other salty or citrusy dishes.		200

CHAMPAGNE LAURENT-PERRIER

125ML BOTTLE

Grand Siècle Iteration N°26 325

Vintage in Champagne is usually synonymous with excellence for Prestige Cuvées. Contrarily, Laurent-Perrier has always been convinced that only the art of assemblage can offer what nature can never provide: the perfect year. The expression of the perfect year is that of a great Champagne wine that over time has developed a depth, intensity and aromatic complexity, yet maintains its freshness and acidity. To create such a wine, Laurent-Perrier will rely on the characteristics of the great vintage years of Champagne: freshness, structure and finesse. Iteration N°26 is composed of 2012, 2008 and 2007 vintages, aged for a minimum of 10 years in bottle, and sourced from select Grand Cru plots.

Grand Siècle Iteration N°23 *in magnum* 795

Due to the format, Grand Siècle in Magnum is deliberately aged for a longer time on lees. This additional maturation leads to a further expression of Grand Siècle displaying greater aromatic depth, density and a silkier texture. Since 1959, Grand Siècle has been revealed only 26 times in bottle format and 23 times in Magnum. Iteration N°23 in magnum is composed of 2006, 2004 and 2002 vintages, with ageing on lees in excess of 16 years.

Alexandra Rosé 2012 575

Bernard de Nonancourt took the opportunity of his elder daughter Alexandra's marriage in 1987 to create this rare vintage rosé Champagne. Only hand sorted grapes from the very best plots are used in the blend which is then carefully aged for at least six years in the cellars. Lively and crisp, this exclusive Champagne is full-bodied with a velvety texture and aromas of wild strawberries.

Laurent-Perrier Harmony Demi-Sec 130

Rich and full-bodied with subtle notes of honey, dried fruit and hazelnuts. Best enjoyed with rich savoury dishes, or light and fresh desserts.

CHAMPAGNE & SPARKLING

	125ML	BOTTLE
Dom Pérignon 2017 Elegant and precise, with notes of citrus, white peach and toasted brioche, balanced by fine bubbles, fresh acidity and a long mineral finish.		495
Louis Roederer Cristal Silky texture with fruity aroma and notes of white fruit and citrus.		425
Krug Grande Cuvée A blend of many different wines from different years, leading to full flavour and aroma.		395
Fiol Prosecco DOC, Veneto, Italy Fresh and lively with deicate notes of green apple, pear and citrus, finishing crisp and refreshing with fine bubbles.	14	54
Nyetimber Classic Cuvée Brut NV, England Fruit-driven with a fresh, vibrant palate of grapefruit, lime leaves and balanced minerality.	19	95
Nyetimber Rosé NV, England Creamy texture and refreshing redcurrant, raspberry and cherry flavours with a silky finish.		100

WINE

WHITE

	175ML	BOTTLE
Moulin de Gassac Classic Blanc 2023 , France Crisp and vibrant with citrus peel, white peach, and wild herbs. Light-bodied and zesty.	10	38
Chateau de la Mirande, Picpoul de Pinet 2023, France Lively and refreshing with green apple, citrus, and a distinct sea-breeze salinity.	12	39
Sauvignon Blanc Rapaura Springs , New Zealand Punchy tropical fruit, passionfruit, lime, and fresh-cut grass.	14	50
Domaine Colette Gros, Chablis, France Flinty and precise with green apple, lemon zest, and chalky minerality.	17	68
Gavi di Gavi Terre Antiche, Italy Delicate and dry with crisp green apple, lime, and a faint herbal lift. Very mineral-driven.	13	48
Good Hope Chenin Blanc, South Africa Bright orchard fruits, honeysuckle, and a hint of waxy texture. Balanced acidity and minerality.	11	38
Gašper Malvazija, Slovenia Aromatic and textured with stone fruit, acacia flower, and a gentle almond finish.	13	48

WINE

RED

	175ML	BOTTLE
Moulin de Gassac Classic Rouge, France Juicy and soft with red berries, blackcurrant, and a touch of spice. Light-bodied and very approachable.	10	38
Les Mougeottes, Pinot Noir, France Light and silky with fresh red cherry, raspberry, and subtle earthiness.	12	42
Domaine de Moulines, Merlot, France Supple and fruity with notes of cherry, plum, and soft tannins.	11	40
El Abasto Bonard, Malbec, Argentina Deep and dark-fruited with blueberry, blackberry, and notes of cocoa and spice.	13	44
Hacienda Grimón Reserva, Rioja, Spain Aged and silky with dried cherry, vanilla, leather, and balsamic notes.	18	74
Château Moulin de Lagnet, France Merlot-driven with plum, cedar, and soft tobacco notes.	17	70
Meerlust Red 2020, South Africa Bordeaux-style blend with cassis, graphite, spice, and smoky oak.	15	58

WINE

ROSÉ

	175ML	BOTTLE
Reserve de Gassac Rosé, France Subtle red fruit, pink grapefruit and herbal aroma.	10	38
AIX Rosé Coteaux d'Aix-en-Provence, France White peach and floral flavours with a crisp, fresh finish.	13	48
Chapel Down English Rosé Aroma of strawberries and cream with notes of redcurrants and citrus, leading to a crisp, refreshing finish.	10	42
Whispering Angel Chateau D'Esclans, Provence, France Fresh red berry flavours with floral notes.	17	70

DESSERT WINES

	100ML	BOTTLE
Les Clos de Paulilles Banyuls Rimage **Roussillon • France**	8	38
La Magendia de Lapeyre Jurançon • Petit Manseng **Jurançon • France**	10	40

Wines by the glass are available in 125ml on request. The most up-to-date vintage is available. All prices are inclusive of VAT. Please note a 12.5% discretionary service charge will be applied to your bill.

SPIRITS AT
THE STABLES

SPIRITS

VODKA

Ketel One	12.5
Stolichnaya	13
Żubrówka	13.5
Belvedere	14.5
Grey Goose	15
Sapling Vodka	14
Sapling Raspberry & Hibiscus	14
Tito's Vodka	14

RUM

Flor De Cana 4-Year-Old	12.5
Flor De Cana 7-Year-Old	14
Bacardi Superior	12.5
Havana Club, 7-Year-Old	14
Plantation 3 Stars Rum	13
Diplomatico Reserva Exclusiva	14.5
El Dorado, 15-Year-Old	18

SPICED RUM

Bacardi Spiced Rum	12.5
Kraken Black Spiced Rum	14
Chairmans Spiced Rum	14

SPIRITS

THE GIN COLLECTION

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
Warner Edwards Rhubarb	15
Monkey 47	19
Roku Gin	15
Tarquin's Cornish Gin	15
Mermaid Gin	15
Mermaid Pink Gin	15
Tarquin's Cornish Sunshine Blood Orange Gin	15
Drumshanbo Gunpowder Gin	15
Sapling Gin	14
Grove Gin	14

SPIRITS

WHISKEY

FRAGRANT & FLORAL

Light and aromatic with hints of fresh-cut flowers and summer green fruits, with a subtly sweet palate.

Jameson	12.5
Glenfiddich 12-Year-Old	14.5
Redbreast 12-Year-Old	15.5
Dalwhinnie	15.5

RICH & ROUND

Dried fruit flavours – raisin, fig, date and sultana - with meaty and sweet characteristics.

Johnnie Walker Black Label	12.5
Glenmorangie 10-Year-Old	14.5
Highland Park 12-Year-Old	15
Johnnie Walker 18-Year-Old	22
Johnnie Walker Blue Label	40
Johnnie Walker King George	115

FRUITY & SPICY

Ripe orchard fruit and tropical flavours and aromas of vanilla and coconut, with a spicy, sweet finish.

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

SMOKY & PEATY

Aromas of soot, burning heather and smoked wood, balanced by a touch of sweetness.

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

SPIRITS

WHISKEY

AMERICAN WHISKEY

Bulleit Bourbon	12.5
Bulleit Rye	12.5
Maker's Mark Bourbon	12.5
Buffalo Trace Bourbon	12.5
Woodford Reserve Bourbon	14
Jack Daniel's Tennessee Whiskey	12.5

TEQUILA

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

SPIRITS

BRANDY

Maxime Trijol Cognac VSOP	15
Remy Martin VSOP	14
Hennessy XO	39
Reserve Armagnac	13
Calvados VSOP	13

PORT & SHERRY

Ramos Pinto LBV · 100ml	11.5
Ramos Pinto 10 Year Old Tawny · 100ml	12.5
Tio Pepe · 100ml	11.5

APERITIFS

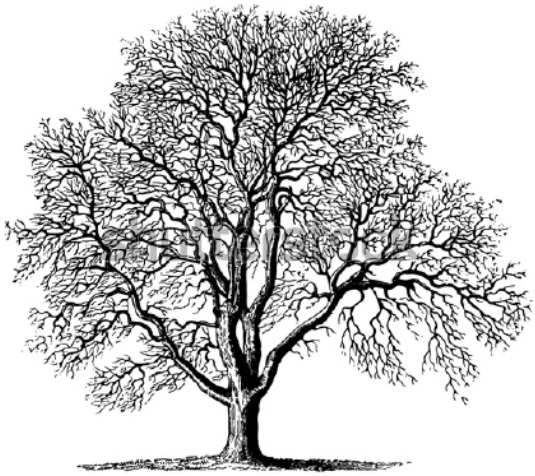
Antica Formula Carpano · 75ml	12
Aperol	12
Campari	12
Cocchi Americano · 75ml	12
Cocchi Vermouth di Torino · 75ml	12
Lillet Blanc · 75ml	12
Noilly Prat · 75ml	12
Pernod	12
Pimm's	12

SPIRITS

LIQUEURS

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

Standard measures for all spirits is 50ml unless individually stated.



THE GROVE
STABLES COCKTAILS

At The Stables, our talented bartenders are more than just mixologists – they are creators of unforgettable experiences. Each cocktail on our menu has been carefully crafted using the finest spirits and seasonal ingredients, with each drink reflecting the creativity and passion of our team. From bold, daring flavours to smooth, timeless classics with a unique twist, every drink tells a story of the modern mixologist combined with the essence and history of The Grove.

THE STABLES SIGNATURE SERVES

Sand Trap Sipper 18
Espolòn Blanco Tequila, pineapple juice, lime juice & coconut syrup

Mulligan Mule 18
Ketel One Vodka, lime juice, agave syrup, raspberry syrup, Angostura bitters

Wild Berry Spritz 18
Crème de Mûre, apple juice, lemon juice, agave syrup & Prosecco

Bump and Rum 18
Flor de Caña 7-Year-Old Rum, pineapple juice, lime juice, agave syrup & chilli

The Grove 75 18
Grove gin, lemon juice, agave syrup & Prosecco

The Club House Cooler 18
Chairman's Reserve Spiced Rum, peach syrup, lime cordial, ginger ale & soda

Kiwi Canter 18
G'Vine, pear, kiwi syrup, elderflower syrup, lemon juice

Golf's Greatest Drink 18
Vodka, grape juice, lime and ginger ale

Looking for a classic? Please ask a member of our team, who will be delighted to prepare your favourite cocktail.

NO & LOW
THE STABLES

MOCKTAILS

Garden Orchard 11
Apple juice, lime juice, green tea & agave

House Lemonade 11
Lemon juice, agave, lemonade & soda

Passionate Pear 11
Passion fruit, pear, lemon juice

Birdie Breeze 11
Cranberry juice, peach, blackcurrant, kiwi syrup, lemon juice & grenadine

Red Mare 11
Mango juice, lime juice, grenadine, sugar syrup & foaming bitters

Fairway Fizz 11
Pear, agave, lemon juice, Noughty prosecco

Amaretto Sour 00 11
Lyre's Amaretti, lemon juice, sugar syrup & foaming bitters

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

Tanqueray 0.0% 11
With Fever-Tree indian tonic

Tanqueray Sevilla 0.0% 11
With Fever-Tree Mediterranean tonic

Almave Blanco 11
With Fever-Tree Sicilian lemonade

Three Spirit 11
With Fever-Tree ginger ale

NON-ALCOHOLIC BEER & CIDER

Birra Moretti 0.0%	6
Heineken 0.0%	6
Erdinger 0.0%	6
Adnams Ghost Ship IPA	6
Old Mout Berries & Cherries 0.0%	6
Guinness 0.0%	7

NON-ALCOHOLIC WINE & SPARKLING

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