

Autumn 2014

Welcome to the Grove.

We are extremely proud of our restaurant team who produce wonderful food, where possible sourced locally from the best suppliers and cooked, from fresh, to order.

If you are staying with us then please do book your table as soon as possible as we fill up quickly, especially at the weekends!

In busy periods, we thank you for your patience so that the kitchen can make sure that your meal is prepared perfectly and to the highest possible standard.

Many thanks for visiting, and enjoy your food!



Richard Graveling

Our kitchen uses nuts; beware – traces may be present. Some fish may contain pin bones.

We are happy to tailor most dishes to suit dietary requirements, including gluten-free.

All items subject to availability; we reserve the right to substitute dishes of equal quality.

à la carte

HANDMADE SOURDOUGH BREAD olive oil and balsamic glaze £3.95

Starters

GROVE GARDEN SOUP £5.95

(v, gf) Handmade sourdough bread

NORTH SEA SCALLOPS £9.95

(gf) Crisped paprika parsnip, pea & lime risotto

NORFOLK QUAIL £8.95

(gf) Wilted garden kale, poached whole baby pears

ARTICHOKE & GOATS CHEESE TARTLET £6.95

(v) Balsamic glaze, dressed leaves

GRAVLAX SALMON £7.45

(gf) Lemon crème fraîche, lemon oil

SMOKED GRESSINGHAM DUCK

£6.95

(gf) Wilted spinach, Drambuie orange syrup

CRAYFISH TIAN
(gf) Marie-Rose, lemon oil, garden leaves

£6.95

Mains

JOHN DAVIES' CROMER LOBSTER (requires 24 hour notice) half
£19.95 whole £27.95

(gf) Garlic & chilli ~ thermidor ~ au gratin ~ natural cold dressed
~ Sancerre Rosé, Loire, Bue

ICARUS HINES' STEAK ~ RIB EYE or SIRLOIN £21.95

(gf) Braised vine tomato, Norfolk field mushroom

And choose from: hand-cut chips, baby potatoes , or sweet potato fries.

~ Chateau Noaillac, Damien and Xavier
Pages, Bordeaux

OVEN ROASTED NORFOLK PHEASANT £15.95

(gf) Fondant potato, blackberry jus

~ Chateauneuf-Du-Pape Cuvee Reserve,
Roger Sabon, Rhone

WILD VENISON STRIP LOIN £17.95

(gf) Lyonnaise potatoes , port& shallot reduction

~ Cotes du Rhone, Reserve de Fleur

PAN SEARED SEA BASS £15.95

(gf) Chive mash. prawn & Brancaster mussel veloute

~ Sauvignon de Touraine, Loire, Chateau de
la Presle

FILLET OF BLACK HEAD BREAM £15.95

(gf) Dauphanoise potatoes, broad bean & pea fricassee

~ Semillon Sauvignon, Bordeaux, Chateau
Haut Rian

FISH AND CHIPS

£11.25

Battered in Woodfordes' Nelson's Revenge, mushy peas, tartare sauce, hand cut chips

~ Sancerre, Domaine Pre Semele, Loire

HEVINGHAM CHICKEN

£15.95

Pork & tarragon farce, pomme puree, pan jus

~ Pinot Noir, Tabili

ADNAMS VODKA & LIME PENNE

£9.95

(v) cherry tomatoes, courgettes, garlic

~ Rioja Reserva, Navajas

GROVE GARDEN RISOTTO

£9.95

(gf, v) Garden vegetables, truffle oil, parmesan

~ Bourgogne Blanc

Terroir Noble, Burgundy, Vincent Girardin

Sides

(all gf)

£3.50

Grove garden salad

Hand-cut
chips

Rosemary baby red
potatoes

Walnut, sundried tomato & Binham

Blue salad

French fries

Grove garden vegetables

Desserts

£5.95

CHOCOLATE & MARMALADE BREAD AND BUTTER PUDDING

Clotted Cream

GARDEN APPLE & TREACLE TART

Vanilla ice cream

~ Petit Manseng, Larmes Celestes, Chateau

Boucasse

WHITE WINE & VANILLA POACHED PEARS

Honeycomb ice cream

GROVE CHEESECAKE

Autmn fruit compot, clotted cream

~ Botrytis Semillon, Dean de Bortoli

CHOCOLATE & BAILEYS POT
Handmade Shortbread

ASSIETTE OF WINTER CRUMBLES
Custard

~ Vin d'Alsace, Mittnach Freres,
Gewurztraimier

SELECTION OF HANDMADE ICE-CREAMS AND SORBETS (gf)

NORFOLK CHEESE MIRROR
Selection of five Norfolk cheeses, biscuits, tracklements, quince jelly
(gf) £9.95

MATTHEW ALGIE 'ELEVATOR'
Triple-certified 100% Fairtrade Espresso coffee
Loose-leaf English or herbal teas
£2.50pp