

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 £5.50

BLACK TEAS

Twenty Four Seven

Classic Earl

Clarendon's Early Grey

Sweet Chai of Mine

All That Jazz

Red Velvet Oolang

All Day Decaf

HERBAL TEAS

Chamomile Yawn

Lemon Drizzle

Passionfruit and Rose

Sencha Green

Granny's Garden

Fresh Mint

CREAM TEA @ £20

Served between 13:30 - 17:00

A plain and a fruity scone with English strawberry jam, traditional lemon curd and Cornish clotted cream.

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

COFFEE @ £4.95

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 subtle, smooth, dark caramel aftertaste.

BLENDS

Caffe Latte | Cappuccino |

Double Espresso

Macchiato | Mocha | Americano

OTHER

Hot chocolate

£5

Pot of coffee for one

£4.95

Liqueur coffee

£12

AFTERNOON MENU

Served between 12:00 - 20:30

SOUPS AND SALADS

Rich Tomato Soup (vg)

Basil, pesto croutons

Chicken Caesar Salad

Clarence Court eggs, croutons, gem lettuce, aged Parmesan

E10.50

Burrata Salad (v)

Buffalo burrata, heirloom tomatoes, basil, sumac pickled onions, lavash

Crispy Duck Salad

Cos lettuce, spring onions, cucumber, honey and soy dressing

OPEN-FACED SANDWICHES

(gluten-free bread is available)

All on organic sourdough served with a side salad

TOASTIES

All on organic sourdough served with a side salad (gluten-free bread is available)

Red Leicester and Yorkshire Ham £15 Ciabatta Bruschetta (v) £14 Heirloom cherry tomatoes, pickled red onions, garlic confit Chilli jam Toasted Pastrami and Swiss Cheese £15 Smoked Salmon on Rye £16.5 Sauerkraut, pickles Avocado, citrus ricotta, wild rocket £15 £14 Toasted Tomato Mozzarella (v) Avocado On Toasted Sourdough Smashed espelette avocado, roasted cherry tomatoes, rocket Pesto Genovese

SOMETHING SWEET

Japanese mayonnaise

Served between 12:00 - 20:45

Crème Brûlée (v)

Fresh berries

£12

Textures of Chocolate (v)

Chocolate brownie, white chocolate, vanilla ice cream

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SOMETHING FOR THE LITTLE ONES

Tuna Sandwich	£9	DESSERTS	
Tuna mayo served on brown bread		Vanilla Crème Brûlée (v)	£5.50
Tomato Soup (vg)	£7.50	Shortbread biscuits, fresh berries	
Homemade tomato soup with a soft roll		Ice Cream and Sorbet Selection (v)	£5.50
Cheese Toastie (v) Mild cheddar on white or brown bread	£8	Vanilla, strawberry, mint chocolate, chocolate, mango sorbet	
Vegetable Crudités (vg) Served with houmous and pitta bread	£7		
Cucumber Maki Roll (v)	£6		



YOROKOBI MENU

OUR STORY

It's time to treat your taste buds to an exquisite selection of the Japanese delicacy, sushi. Dishes are freshly prepared by our wonderful Head Sushi Chef, Christian Sta Maria, whose passion for sushi as an art form blossomed from his appreciation for Japanese cuisine. Attracted in particular to its intricate detailing and the skill required to create such a delicate dish, Christian delivers a unique and flavourful experience whether you choose sushi rolls, small hot plates or a little of both.

Meshiagare!

SUSHI MENU

Sushi is served between 17:30 - 20:30

SUSHI ROLLS

Loch Duart Salmon Avocado Roll (8 pieces) Haas avocado, ikura, mustard cress	£16
Spicy Tuna Roll (8 pieces) Bluefin tuna tartare, guacamole, bubu arare	£17
Mango Prawn Tempura Roll (8 pieces) King prawn, Alphonso mango, lime zest	£20
Lounge Lover Roll (8 pieces) Dorset crab, salmon, pickled daikon radish	£18
Dragon Green Roll (8 pieces) (vg) Asparagus, Hass avocado, cucumber	£14
Walled Garden Roll (8 pieces) (vg) Seasonal vegetables, purple shiso, mixed cress	£15
Chicken Teriyaki Roll (8 pieces) Marinated chicken, cucumber, sesame seeds	£17

COCKTAIL MENU

FROM GARDEN TO GLASS

The Grove's Walled Garden dates back to 1878, when the Earls of Clarendon were in residence. Since then, classic and exotic ingredients have flourished under the watchful eye of successive head gardeners. Our cocktails use sustainable home-grown leaves, berries and fruits, many hand-picked just hours ago in our Walled Garden... served with a dash of history.

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

THE ESTATE FIRESIDE COLLECTION

BISON BUCK - £18

Żubrówka vodka, apple brandy, maple syrup, lemon, bitters, ginger beer

IRISH ESPRESSO - £18

Jameson Irish whiskey, coffee, Guiness syrup, coffee liqueur

GRANDAD'S LEMONADE - £18

Sloe gin, Amaro, lemon, brown sugar

CHURCHILL'S CHOICE - £18

Remy Martin, Drambuie, Bénédictine D.O.M liqueur

HONEY JIN - £18

Tanqueray gin, lemon, honey, rose syrup, Yuzushu

SUNTORY AT THE GROVE

COLD SNAP - £18

Haku vodka, cassis honey, lemon

TOKYO BREEZE - £26

Hibiki, lemon, lime, sugar, Pernod

REVOLVER - £27

Yamazaki, Kahlua, orange bitters

REVIVER - £18

Roku gin, lemon, orange liqueur, Lillet Blanc

BLOOD AND SAND - £19

Toki whisky, Antica Formula, Heering cherry liqueur, orange

THE GROVE FAVOURITES

GROVE OLD FASHIONED - £18

Whiskey, orange liqueur, Demerara, bitters, orange

DEVIL MARGARITA - £18

Tequila, lime, sugar, Chianti float

CLOVER CLUB - £18

Gin, Lillet Blanc, Iemon, sugar, raspberries, bitters

PENICILLIN - £18

Whisky, lemon, ginger, honey, Laphroaig float

SIDECAR - £18

Remy Martin, orange liqueur, lemon

THE GROVE — HERITAGE SIPS

MULLED FIZZ - £18

Shiraz gin, lemon, mulling syrup, fizz

AFTER EIGHT - £18

Vodka, peppermint, crème de cacao, chocolate bitters

PURPLE DOVE - £18

Tequila, Aperol, hibiscus, lime, grapefruit

WINTER STONE SOUR - £18

Bourbon, Amaretto, orange, lemon, sugar, bitters

EL HIBISCO - £18

Orange gin, hibiscus, lemon, sugar, bitters

CONSCIOUS CONCOCTIONS

An eco-friendly twist on timeless classics

TEMPEST NEGRONI - £18

Strawberry-infused Campari, Discarded Cascara vermouth, coconut-washed Chairman's Reserve

LA GRAVA - £18

Discarded vodka, apricot, Bénédictine D.O.M liqueur, lemon

BANOFFEE-TINI - £18

Discarded banana peel rum, butterscotch liqueur, caramel, double cream float

THE GROVE ZEROS

GINGER MEDICINE - £11

Ginger tea, honey, ginger, lemon

NOUGHTY FIZZ - £11

Lemon, mulling syrup, Noughty Prosecco

HIBISCUS SOUR - £11

Tanqueray Sevilla 0.0% hibiscus, lemon, sugar, foamer bitters

WINTER CUP - £11

Cherry, vanilla, soda

-ALCOHOL-FREE SIGNATURE SERVES Ø

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 SEVILLE 0.0% £11

With Fever-Tree Mediterranean tonic

NON-ALCOHOLIC BEER AND CIDER

Birra Moretti 0.0% £6 Heineken 0.0% £6
Old Mout 0.0% £6 Old Mout 0.0% £6
Berries and Cherries Pineapple and Raspberry

NON-ALCOHOLIC WINE AND SPARKLING

	Glass (125ml)	Bottle
Noughty Rouge	£6	£24
Noughty Blanc	£6	£24
Thomson & Scott Noughty	£9	£30
Wild Idol Sparkling White		£65
Wild Idol Sparkling White		£65

SOFTS & JUICES

BY THE BOTTLE

Fever-Tree (200ml) Indian Tonic Water, Naturally Light Tonic Water, Ginger Ale, Bitter Lemon Tonic, Soda Water, Mediterranean Tonic Water, Sicilian Lemonade	£4
Fentimans Rose Lemonade, Ginger Beer (275ml)	£5.50
Coke, Diet Coke, Coke Zero (330ml)	£4.50
Still Water	£6.50
Sparkling Water	£6.50
BY THE GLASS	
Juices (330ml)	£4.50
Orange 161 kcal, Apple 149 kcal, Pineapple 175 kcal, Mango 70 kcal, Passionfruit 76 kcal,	
Tomato 66 kcal, Cranberry 66 kcal, Grapefruit 139 kcal	
Still Water	£3
Sparkling Water	£3

CHAMPAGNE & WINE





LOUIS ROEDERER

CHAMPAGNE

LOUIS ROEDERER AT THE GROVE

Champagne Louis Roederer was established in 1776 and is now run by the 7th generation of the family, Frédéric Rouzaud. With 250 hectares of vineyards located exclusively in Grands and Premiers Crus villages, Champagne Louis Roederer is self-sufficient for approximately 75% of their non-vintage production and 100% of their vintage champagnes, an anomaly in a region where most houses buy their grapes from hundreds of small growers. In recognition of the extraordinary quality and innovation in both the vineyards and the cellar, Louis Roederer were humbled to be named The World's Most Admired Champagne Brand 2024 for the fifth consecutive year.

CHAMPAGNE LOUIS ROEDERER	Glass (125ml)	Bottle
Collection 244	22	125
Catre Blanche (Demi-Sec)	22	125
Brut Vintage 2015		195
Rose Vintage 2017		200
Cristal 2015		475

Louis Roederer's most famous wine was created in 1876 to satisfy the demanding tastes of Tsar Alexander II. Cristal 2015 has a chalky temperament, which is incredible for such a sunny vintage. Perfect, seamless and complex marriage of the almond, wheat and sweet pollen notes from the Chardonnay (40%) with the juicy red fruit of the Pinot Noir (60%).

CHAMPAGNE & SPARKLING

CHAMPAGNE	Glass (125ml)	Bottle
Ayala Brut	£20	£90
Bollinger Special Cuvée	£25	£130
Bollinger La Grande Année		£195
Krug Grande Cuvée		£450
Ayala Le Blanc De Blancs		£155
ROSÉ Ayala Rosé	£22	£95
Bollinger Rosé		£150
SPARKLING		
Thomson & Scott Prosecco	£14	£54
Thomson & Scott Noughty N/A	£9	£30
Hambledon Hall Classic Cuvée Brut	£16	£70
Hambledon Classic Cuvée Rose		£70

WINE

WHIT	E	Glass (175ml)	Bottle
Clos de la	a Chaise Dieu, Burgundy, France	£14.50	£60
Ponte Pie	etra Trebbiano Garganega, Italy	£9	£35
El Abasto	Torrontes, Mendoza, Argentina	£10	£39
Gavi di G	avi Terre Antiche, Piedmonte, Italy	£12.50	£48
Henri Boı	urgeois, Sancerre La Vigne Blanche	£16.50	£68
Te Whare	Ra Sauvignon Blanc, Marlborough	£14	£52
ROSÉ			
Reserve	de Gassac Rosé, France	£9	£36
AIX Rosé	, Provence, France	£11.50	£48
Chapel D	own English Rosé	£10	£42
Whisperi	ng Angel Rosé, Provence, France		£70
RED			
Domain c	le Moulines, Merlot, France	£10	£38
El Abasto	Malbec Bonarda, Mendoza, Argentina	£11	£43
Chateau	Moulin de Lagnet, Bordeaux, France	£17	£66
Ponte Pie	etra Merlot-Corvina	£9	£35
Cerro De	l Masso Poggiotondo, Chianti, Italy	£12.50	£52
Hacienda	Grimon Reserva, 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. In the same year The Macallan Distillery 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	15.5
The Macallan Double Cask 15 Year Old	20.5
The Macallan Double Cask 18 Year Old	51.50
The Macallan Sherry Oak 25 Year Old	350

BOTTLED BEER & CIDER

Birra Moretti	£ 7	Old Mout	£8
Heineken	£ 7	Kiwi and Lime Cider	
Sol	£7	Old Mout	£8
The Grove Pale Ale (500ml) Made from hops grown in our Walled Garden	£8	Pineapple and Raspberry	
3 Brewers Golden Ale	£8		
3 Brewers Classic Ale	£8		

SPIRITS

VODKA		TEQUILA & MEZCAL	
Ketel One	£11.50	Don Julio Blanco	£14
Belvedere	£13	Casamigos Blanco	£17.50
Grey Goose	£14	Casamigos Anejo	£21
Ciroc	£12	Casamigos Reposado	£21
Mamont	£13.50	Casamigos Mezcal	£21
Zubrowka Bison Grass	£12	Don Julio 1942	£39.50
Dingle Vodka	£13.50	Del Maguey Vida	£16

RUM

Flor De Cana 4 Year Old	£11.50	Kraken Black Spiced Rum	£12
Flor De Cana 7 Year Old	£11.50	Plantation 3 Stars Rum	£11.50
Bacardi Spiced Rum	£11.50	Angostura 1919	£11.50
Bacardi Superior	£11.50	Ron Zacapa	£15.50
Diplomatico Reserva	£14.50	El Dorado, 15 Year Old	£17.50
Exclusiva		El Dorado, 21 Year Old	£29.50
Hayana Club, 7 Year Old	£11.50		

SPIRITS

GIN

Tanqueray 43	£11.50	Warner Edwards Rhubarb	£14
The Grove Gin	£13.50	Dingle Gin	£13.50
Tanqueray 10	£14	Monkey 47	£18
Tanqueray Sevilla	£14	Roku Gin	£12.50
Hendricks	£12.50	Four Pillars Bloody Shiraz	£15
Gin Mare	£14	Mermaid Pink Gin	£14.50
Puddingstone London Dry	£13.50	Porter's Tropical Old Tom	£13.50
Puddingstone Navy Strength	£17	Tarquin's Cornish Sunshine	£13.50
Puddingstone Cask Aged	£15	Blood Orange Gin	
Bombay Sapphire	£12	Drumshanbo Gunpowder Gin	£14
The Botanist Islay	£14		

WHISKIES

SINGLE MALT

Lagavulin, 16 Year Old	£21	Redbreast 12 Year Old	£14.50
Oban, 14 Year Old	£19.50	Highland Park 12 Year Old	£14.50
Dalwhinnie, 15 Year Old	£17.50	Laphroaig 12 Year Old	£14.50
Talisker, 10 Year Old	£16.50	Green Spot Irish Whiskey	£14.50
Glenfiddich, 12 Year Old	£13.50	Yamazaki 12 Year Old	£29.50
Glenmorangie, 10 Year Old	£13.50	Hibiki Harmony	£19.50

BLENDED		AMERICAN	
Johnnie Walker Black	£11.50	Bulleit Bourbon	£11.50
Canadian Club Whiskey	£11.50	Bulleit Rye	£11.50
Johnnie Walker Blue	£38.50	FEW Rye Whiskey	£17.50
Johnnie Walker King George	£112.50	Jack Daniel's No. 7	£11.50

£11.50

Jameson

Woodford Reserve

£12

BRANDY		PORT & SHERRY	
Remy Martin VSOP Cognac	£12.50	Fonseca Unfiltered LBV Port	£8
Remy Martin XO Cognac	£40.50	Fonseca Terra Prima Reserve Port	£10
Baron Sigognac Armagnac	£11	Taylors, 10 Year Old Tawny Port	£11
Hennessy XO	£39.50	Tio Pepe Sherry	£10.50
Hennessy Paradis Imperial	£138		
Maxime Trijol VSOP Cognac	£14.50		
Calvados VSOP	£11		

LIQUEURS

Amaretto di Saronno	£11.50	Grand Marnier	£11.50
Baileys	£11.50	Kahlua	£11.50
Benedictine	£11.50	Limoncello Luxardo	£11.50
Cointreau	£11.50	Malibu	£11.50
Drambuie	£11.50	Sambuca Luxardo	£11.50
Frangelico	£11.50	St Germain Elderflower	£11.50
Galliano	£11.50		

APERITIFS & VERMOUTH

Aperol	£11.50	Noilly Prat Vermouth	£11.50
Campari	£11	Antica Formula Carpano Vermout	£12.50
Lillet Blanc	£12.50	Cocchi Americano	£11
Fernet-Branca	£11.50	Cocchi Vermouth di Torino	£12.50
Pimms No. 1	£11.50		

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, Ali Miller.

Which piece is your favourite?





