

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 ☞ £5.50

BLACK TEAS

Twenty Four Seven
Classic Earl
Clarendon's Early 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

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) £10.50
Basil, pesto croutons

Chicken Caesar Salad £16
Clarence Court eggs, croutons, gem lettuce, aged Parmesan

Burrata Salad (v) £18
Buffalo burrata, heirloom tomatoes, basil, sumac pickled onions, lavash

Crispy Duck Salad £19
Cos lettuce, spring onions, cucumber, honey and soy dressing

TOASTIES

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

Red Leicester and Yorkshire Ham £15
Chilli jam

Toasted Pastrami and Swiss Cheese £15
Sauerkraut, pickles

Toasted Tomato Mozzarella (v) £15
Pesto Genovese

OPEN-FACED SANDWICHES

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

Ciabatta Bruschetta (v) £14
Heirloom cherry tomatoes, pickled red onions, garlic confit

Smoked Salmon on Rye £16.5
Avocado, citrus ricotta, wild rocket

Avocado On Toasted Sourdough £14
Smashed espelette avocado, roasted cherry tomatoes, rocket

SOMETHING SWEET

Served between 12:00 - 20:45

Crème Brûlée (v) £12
Fresh berries

Seasonal Fruit (vg) £13
Selection of sliced fruit, passion fruit coulis

Textures of Chocolate (v) £11
Chocolate brownie, white chocolate, vanilla ice cream

Selection of British Cheeses (v) £16
Variety of crackers, quince paste, grapes

SOMETHING FOR THE LITTLE ONES

Tuna Sandwich £9
Tuna mayo served on brown bread

Tomato Soup (vg) £7.50
Homemade tomato soup with a soft roll

Cheese Toastie (v) £8
Mild cheddar on white or brown bread

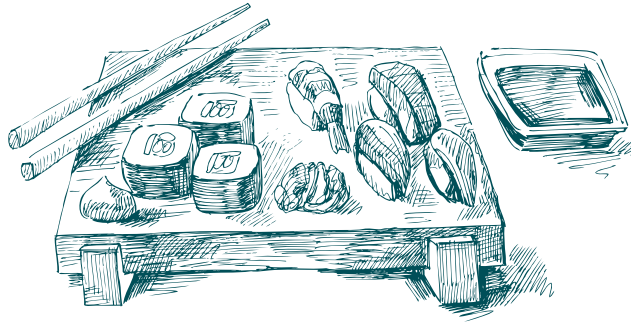
Vegetable Crudités (vg) £7
Served with houmous and pitta bread

Cucumber Maki Roll (v) £6
Japanese mayonnaise

DESSERTS

Vanilla Crème Brûlée (v) £5.50
Shortbread biscuits, fresh berries

Ice Cream and Sorbet Selection (v) £5.50
Vanilla, strawberry, mint chocolate, chocolate, mango sorbet



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) <i>Haas avocado, ikura, mustard cress</i>	£16
Spicy Tuna Roll (8 pieces) <i>Bluefin tuna tartare, guacamole, bubu arare</i>	£17
Lounge Lover Roll (8 pieces) <i>Dorset crab, salmon, pickled daikon radish</i>	£18
Dragon Green Roll (8 pieces) (vg) <i>Asparagus, Hass avocado, cucumber</i>	£14
Walled Garden Roll (8 pieces) (vg) <i>Seasonal vegetables, purple shiso, mixed cress</i>	£15
Chicken Teriyaki Roll (8 pieces) <i>Marinated chicken, cucumber, sesame seeds</i>	£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, Guinness 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, lemon, 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, Naughty
Prosecco

HIBISCUS SOUR - £11

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

WINTER CUP - £11

Cherry, vanilla, 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

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 Rosé		£65

SOFTS & JUICES

BY THE BOTTLE

Fever-Tree (200ml)	£4
<i>Indian Tonic Water, Naturally Light Tonic Water, Ginger Ale, Bitter Lemon Tonic, Soda Water, Mediterranean Tonic Water, Sicilian Lemonade</i>	
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
<i>Orange 161 kcal, Apple 149 kcal, Pineapple 175 kcal, Mango 70 kcal, Passionfruit 76 kcal, Tomato 66 kcal, Cranberry 66 kcal, Grapefruit 139 kcal</i>	
Still Water	£3
Sparkling Water	£3

CHAMPAGNE & WINE





MAISON FONDÉE EN 1776

LOUIS ROEDERER

C H A M P A G N E

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

	Glass (125ml)	Bottle
CHAMPAGNE		
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
Nyetimber Classic Cuvée	£19	£95
Nyetimber Classic Cuvée Rosé		£100

WINE

WHITE	Glass (175ml)	Bottle
Clos de la Chaise Dieu, Burgundy, France	£14.50	£60
Ponte Pietra Trebbiano Garganega, Italy	£9	£35
El Abasto Torrontes, Mendoza, Argentina	£10	£39
Gavi di Gavi Terre Antiche, Piedmonte, Italy	£12.50	£48
Henri Bourgeois, Sancerre La Vigne Blanche	£16.50	£68
Te Whare Ra Sauvignon Blanc, Marlborough	£14	£52

ROSÉ	Glass (175ml)	Bottle
Reserve de Gassac Rosé, France	£9	£36
AIX Rosé, Provence, France	£11.50	£48
Chapel Down English Rosé	£10	£42
Whispering Angel Rosé, Provence, France	£17	£70

RED	Glass (175ml)	Bottle
Domain de Moulines, Merlot, France	£10	£38
El Abasto Malbec Bonarda, Mendoza, Argentina	£11	£43
Chateau Moulin de Lagnet, Bordeaux, France	£17	£66
Ponte Pietra Merlot-Corvina	£9	£35
Cerro Del Masso Poggiofondo, 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)	£8	Pineapple and Raspberry	
<i>Made from hops grown in our Walled Garden</i>			
3 Brewers Golden Ale	£8		
3 Brewers Classic Ale	£8		

SPIRITS

VODKA

Ketel One	£11.50
Belvedere	£13
Grey Goose	£14
Ciroc	£12
Mamont	£13.50
Zubrowka Bison Grass	£12
Dingle Vodka	£13.50

TEQUILA & MEZCAL

Don Julio Blanco	£14
Casamigos Blanco	£17.50
Casamigos Anejo	£21
Casamigos Reposado	£21
Casamigos Mezcal	£21
Don Julio 1942	£39.50
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 Exclusiva	£14.50	El Dorado, 15 Year Old	£17.50
Havana Club, 7 Year Old	£11.50	El Dorado, 21 Year Old	£29.50

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

Johnnie Walker Black	£11.50
Canadian Club Whiskey	£11.50
Johnnie Walker Blue	£38.50
Johnnie Walker King George	£112.50
Jameson	£11.50

AMERICAN

Bulleit Bourbon	£11.50
Bulleit Rye	£11.50
FEW Rye Whiskey	£17.50
Jack Daniel's No. 7	£11.50
Woodford Reserve	£12

BRANDY

Remy Martin VSOP Cognac	£12.50
Remy Martin XO Cognac	£40.50
Baron Sigognac Armagnac	£11
Hennessy XO	£39.50
Hennessy Paradis Imperial	£138
Maxime Trijol VSOP Cognac	£14.50
Calvados VSOP	£11

PORT & SHERRY

Fonseca Unfiltered LBV Port	£8
Fonseca Terra Prima Reserve Port	£10
Taylors, 10 Year Old Tawny Port	£11
Tio Pepe Sherry	£10.50

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?

