



Welcome to the Garden Rooms at the Grove.

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

We take care to source all our produce from ethical, sustainable outlets, including our seafood which is fed in line with best industry practice.

And of course we aim to deliver the most wonderful fresh fruit and veg from our own kitchen garden.

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

Many thanks for visiting, enjoy your food!

Richard Graveling

(Oh, and many thanks to our lovely friend Tamsin Bennellick from garden design gurus *Planting Seeds* for the amazing menu art!)



Starters

BRAISED PIG CHEEK

£9.95

Crackling, roast onion and Dewhopper puree, black pudding, pea shoots (g, ml cl)

ARTICHOKE AND COPY'S CLOUD RAVIOLI

£9.95

Black truffle oil, toasted pine nut, ransom pesto, (e, g, mk, cl)

FIVE-SPICED HAM HOCK TERRINE

£8.95

Tarragon butter, Candi's Norfolk Knobbly, toasted corn bread (mk, cl, g ask for gf)

MARKET SOUP

£8.50

Fresh-cut bloomer (ask for gf)

HOME CURED TROUT

£9.95

Horse radish crème fraîche, beetroot relish, focaccia tuille (fish, milk, gluten, sulphites)

CROMER CRAB EGGS BENEDICT

£10.95

Toasted English muffin, lemon balm, crispy seaweed (crustacean, milk, gluten, sulphites, eggs)



MAÏNS

ROSEMARY CRUSTED RACK OF NORFOLK HOGGET

Lamb faggots, roast roots, mint jus, sautéed new potatoes
(mustard, milk, celery, sulphites) For two to share, £29.95pp

H.V GRAVES PRIME NORFOLK FILLET OF BEEF

Braised kidney pudding, olive oil mash, artichoke puree, red wine jus (mk, g, cl, s) £29.95

LOIN OF PRIME NORFOLK LAMB

Parmesan and rosemary risotto, wild mushroom, spinach, pan jus (ask for gf) (mk, so, cl) £22.95

PAN-SEARED COD

Crayfish and squid ink risotto, coriander and lime oil, lobster bisque, charred gem (f, ml, cr, cl, mk) £19.95

MARKET VEGETABLE & BLACK TRUFFLE RISOTTO

Baron Bigod, pistachio crumb, pea puree (mk, cl, n, so) £18.95

SALT ROAST GRESSINGHAM DUCK BREAST

Sautéed pak choi, fondant potato, braised chorizo, bourbon jus
(mk, s, cl) £20.95

SEARED SALMON FILLET

Pea & bean fricasse, potato granet, baked purple sprouting broccolì (mk, f, s, cl) £20.95



Desserts

BROKEN ETON MESS £9.95

Chantilly cream, chilled tonka bean custard, burnt white chocolate, fruit curd (e, mk)

LEMON & EARL GREY POLENTA CAKE £9.95

Marmalade pannacotta, lemon sorbet (e, mk, n)

BLOOD ORANGE & SEA BUCKTHORN CHEESECAKE

Passion fruit sorbet, mint gel, fruit meringue (e, mk) £9.95

DARK CHOCOLATE DELICE £9.95

Chocolate sponge, coffee curd, ice-cream, (e, g, mk)

SELECTION OF HANDMADE ICE-CREAMS & SORBET

(ask for df, gf) £6.95

NORFOLK CHEESES £13.95

Selection of Norfolk cheeses (with guests!) biscuits, tracklements, quince jelly (mk, ask for gf)

e=crustaceans, s= sulphites, f=fish, mk=milk, g=gluten, p=peanuts, ss= sesame, so= sulphur dioxide, ml= molluscs, m= mustard, e= egg, cl= celery, sy= soya, l= lupin n=nuts

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.