



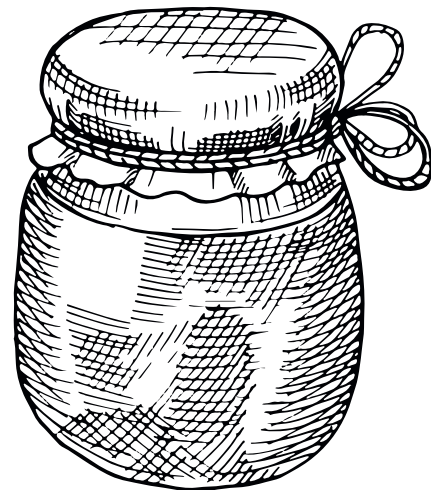
The Garden Rooms at The Grove: Autumn Menu

As autumn settles in, our kitchen leans into the flavours of the season - drawing from our garden, Norfolk's farmers, fishermen and artisan producers to keep food miles low and every dish rooted in locality.

We're proud of our Norfolk heritage, and of those who bring it to life. Head Chef Sean O'Callaghan and his team craft this menu with autumn produce at its peak, cooking each dish fresh to order.

If you have any allergies, please let your server know and they'll guide you through suitable options. Many dishes can also be adapted to be dairy-free or gluten-free. A full allergens key is available on the bottom of each page.

We have two menus - the Grazing and Kitchen menus - and you're welcome to choose from either or both, whatever suits your taste. The Grazing menu is available from midday, the Kitchen menu from 5pm, and sandwiches are served until 4pm.



A discretionary 10% service charge will be added to your bill.
Please feel free to talk to a member of staff if you would prefer to make alternative arrangements.

Grazing Menu

Served from 12noon
Small & large plates; great for sharing.
We advise 3-5 plates for two people.



Bread Board

£4.95pp

Served on a board; olives, balsamic, extra virgin olive oil (g, s)

Market Soup

£8.50pp

Made fresh with local produce and ingredients picked straight from our kitchen garden (g, cl)
Served with artisan bread.

Slow-braised Venison, Pancetta, Wild Mushroom & Thyme Stew

£30.00pp

Roasted vegetable cous cous, sticky red cabbage & honey roasted garden squash, served with bread from local bakery, Krusty Loaf (cl, s, g)

Norfolk Cheese Board

£18.95pp

A selection of seasonal local cheeses, celery, artisan biscuits,
frozen grapes, locally sourced chutney (mk, s, g)
Gluten free available

English Steamed Mussels

small £10.50, large £19.95

Tomato, 'nduja, fennel & oregano sauce (ml,s,g,cl)

or

White wine & garlic cream sauce (mk,s)

Both served with artisan bread; the large also includes a serving of Koffmann chips

Smoked Streaky Bacon, Venison & Game Pate

£10.95pp

Thyme-toasted granary cob, spiced garden squash & apple chutney (mk,g,s)

Grilled Crevettes

small £13.95, large £25.95

Shell-on coastal prawns in lime, chilli & ginger butter, served with rocket (c, mk)

Roasted Garden Squash

small £8.95, large £15.95

Maple syrup, crispy sage, ricotta cheese, pumpkin seeds (s,mk)
Vegan alternative available

Beetroot Arancini

small £9.95, large £17.95

Served with pickled fennel, mint & orange hummus (mk,e,g,s,ss)

Pan-fried Bavette Steak

7oz £18.95, 14oz £29.95

Koffman chips, garden chimichurri (s)

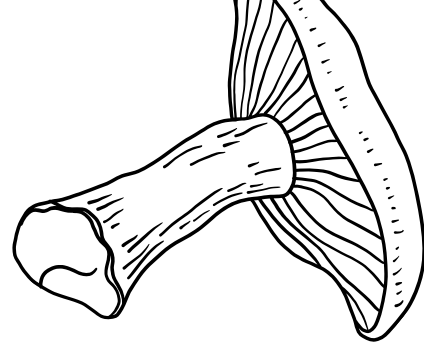


Gluten-free bread
alternatives available

mk = milk, ml = molluscs, p=peanuts, g=gluten, n=nuts, cl=celery, c=crustaceans,
ms=mustard, s=sulphur, e=eggs, f=fish, ss=sesame, l=lupin, so=soya

Evening

Served from 5pm



Starters

Market Soup

Made fresh with local produce and ingredients picked straight from our kitchen garden (g, cl)
Served with artisan bread.

£8.50

Whipped Parmesan & Truffle Mousse

Pickled grapes, roasted cashews, hot honey & sourdough. (cl,mk,s,n,g)

£12.95

Beetroot Tartare

Beetroot, thyme, lilliput capers, beetroot crisps, watercress & apple puree, goats curd (s, mk)

£9.95

Sautéed Duck Livers & Wild Mushrooms

Toasted sourdough, honey & soy confit egg yolk, redcurrant jelly, micro herbs (g,n,mk,s)

£11.95

Mains

Crispy Pork Belly

Seared scallops, cauliflower puree, pickled mustard seeds, buttery mashed potato, julienne apple, basil, cider jus (mk,m,s,ml)

£34.00

Szechuan Pepper Roasted Gressingham Duck Breast

Sweet potato & fennel cake, roasted pak choi, tenderstem broccoli, Anne Graveling's orange marmalade reduction (mk,cl,s)

£38.95

Confit Pheasant Leg

Roasted vegetable cous cous, crispy pancetta, celeriac puree, pickled blackberries, thyme & port gravy (g,s,cl)

£22.95

Pan-fried Black Bream Fillet

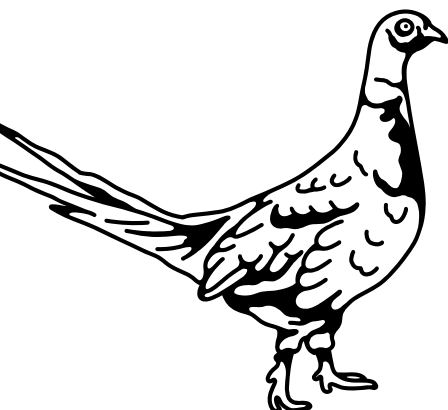
Steamed razor clams with fennel & lemon, crispy capers, new potatoes, tenderstem broccoli (ml,f,mk,s,cl)

£29.95

Garden Beetroot & Chickpea Curry

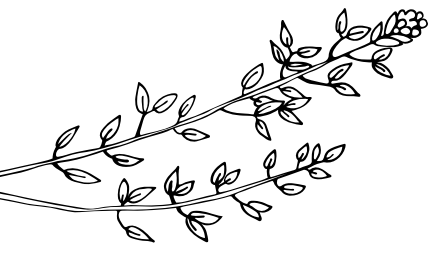
Baby spinach and new potato saag aloo, coconut yoghurt (s)

£19.95



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Desserts

Served from 12noon

Dark Chocolate, Thyme & Beetroot Brownie

£11.95

Whipped coconut yoghurt, toasted almonds (mk,n,e, g)

Pumpkin & Maple Syrup Cheesecake

£10.95

Dark chocolate, gingernut & cinnamon crumb, pumpkin seed brittle (mk,e,g,s)

Apple & Blackberry Bread and Butter Pudding

£10.95

Salted caramel sauce, stem ginger icecream (g,mk,e)

Autumn Eton Mess

£10.25

Fig, greengage & pear compote, chantilly cream, meringue, brown sugar glazed fig (mk,e,s)

Ice Cream or Sorbet

2 scoops £4.95, 3 scoops £6.95

Variety of flavours available, please ask your server (mk, e, g)

Affogato

£4.95

Vanilla ice cream topped with hot espresso (m, s, e)

Add a shot of Amaretto for £3

Norfolk Cheeses

£18.95

A selection of seasonal local cheeses, celery, artisan biscuits,

frozen grapes, locally sourced chutney (mk, s, g)

Gluten free available

Add a glass of Port for £5.50



Sandwiches

Served until 4pm

£8.95, served with salad & crisps

Swap your crisps for Koffman chips for £3.00

Please ask if you require gluten-free or simplified fillings

- Ham, mustard mayo & garden rocket (e, mk, ms)
- Smoked salmon, lemon cream cheese (f, mk)
- Norfolk cheddar and chutney with a choice of chilli / red onion marmalade (mk, s, ms)
- Copy's Cloud, smoked back bacon, cranberry sauce (mk,s)
- Cromer Crab (when available) (c) +£3.00

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