

THE GROVE

CROMER, EST.1936 

Late Spring 2018

TWO COURSES: £24.95 THREE COURSES £32.95

Welcome to the Grove.

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

Guests staying at the Grove receive a complimentary turndown service from our housekeeping team while at dinner. If you would prefer us not to do this please let us know.

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, and enjoy your food!



Richard Graveling



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

Our allergens list is available on request.

*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.*

Some supplements apply!

Starters

BRAISED BEETROOT

Caramelised Norfolk Mardler, beetroot sorbet (gf, v)

NORTH SEA OCTOPUS

Sizzling chorizo, carrot and cardamom jam, squid ink (gf)

PAN FRIED SCALLOPS

Crispy smoked belly pork, pea and lime risotto, salmon roe (gf) (£5 supplement)

SEARED LAMB LOIN

Rosemary honeycomb, apple and mint gel (gf)

MACKEREL CEVICHE

Cromer crab mousse, bacon jam, pickled cucumber (ask for gf)

ROAST NORFOLK ASPARAGUS

Poached quail's egg, lemon and raspberry vinaigrette (gf, v)

Mains

PRIME FILLET OF ICARUS HINES BEEF

Fine green beans, pancetta, dauphinoise, port and shallot jus (gf) (£10 supplement)

FRESH-CAUGHT CROMER LOBSTER (when available, requires 24 hour notice)

Norfolk new potatoes, Grove salad

Garlic & chilli - thermidor - au gratin - natural cold dressed (half £5 whole £10 supplement)

CROMER CRAB SKILLET

Soy, ginger, lemongrass, roe, jasmine rice, garden spring onions, garden chilli (gf)

Classic crab salad also available!

VANILLA MARINATED LAMB RUMP

Parsley & pine nut stuffing, sautéed spring greens, thyme hasslebacks (ask for gf)

NORTH SEA COD LOIN

Roasted pistachio, potato rosti, sautéed Norfolk samphire, braised celeriac, carrot puree (gf)

FRENCH CUT HEVINGHAM CHICKEN BREAST

Roast spiced cauliflower, fondant potato, smoked pancetta and pea veloutée (gf)

GARDEN PEA AND CHIVE TAGLIATELLI

Caramelised Gurney's Gold, nasturtium leaf and wild garlic pesto, garden spring onions

Desserts

STRAWBERRY PANNACOTTA

Rhubarb and basil consommé, rhubarb foam (gf)

WHISKEY & MARMALADE BREAD & BUTTER PUDDING

Brioche, Mrs. Graveling's marmalade, dark chocolate

STEAMED LEMON AND THYME POLENTA CAKE

Shia-liang tea syrup, lemon sorbet (gf)

BROKEN LEMON MERINGUE PIE

Viola flowers, tuille biscuits, burnt white chocolate (ask for gf)

WHITE CHOCOLATE AND PEPPERCORN CHEESECAKE

Honeycomb and strawberry gel (gf)

SELECTION OF HANDMADE ICE-CREAMS AND SORBET *(ask for gf)*

NORFOLK CHEESES

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

<i>Triple-certified 100% fairtrade espresso coffee</i>	£2.50
<i>Loose-leaf English or herbal teas</i>	£1.50
<i>Irish coffee</i>	£5.90
<i>Ports</i>	£4.50
<i>Dessert wine</i>	£4.95
<i>Baileys</i>	£4.00
<i>Malts</i>	£4.50
<i>Norfolk whiskey</i>	£5.50