

THE GROVE

CROMER, EST.1936 

Summer 2016

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 for dinner bed and breakfast rate and special menu rates: *£5 **£10*

à la carte

HANDMADE SOURDOUGH BREAD *Olive oil and balsamic glaze* £3.95

Starters

RAZOR CLAMS
(gf) Parsley emulsion, sea spinach £9.95*

NORTH SEA MACKEREL MOUSSE
(ask for gf) Pickled garden vegetables, sourdough £8.25

BARON BIGOD SOUFFLÉ
Piccalilli, garden redcurrant jelly, olive tapenade £7.95

CROMER CRAB BRUSCHETTA
Beetroot bread, cherry tomatoes, garden basil £7.25

MARINATED CARPACCIO OF BEEF
(gf) Pickled walnut, slipway radish, ginger £8.25

MARKET SOUP
(ask for gf) Sourdough £5.95

PULLED BLACK SPOT PORK & APRICOT CROQUETTES
Spiced apricot puree, garden bronze fennel £7.75

Mains

JOHN DAVIES' CROMER LOBSTER *(when available, requires 24 hour notice)*

Garlic & chilli - thermidor - au gratin - natural cold dressed half £18.95* whole £28.95**

FILLET OF PRIME NORFOLK BEEF

(ask for gf) Caramelised pearl onion jus, confit baby carrots, baby turnips, beet crisps £23.95

DUO OF HEVINGHAM CHICKEN

(ask for gf) Pork stuffed ballotine, mousseline, grilled yellow courgettes, shallots, sweet potato puree
£18.95*

SMOKED LOWESTOFT HAKE

(gf) Minted pea puree, confit cherry tomatoes, potato rosti, Norfolk samphire £16.95

HANDMADE RAVIOLI

(v) St Swithin's Norfolk cheese, olive pomodoro £13.95

CRAB & LOBSTER RISOTTO

(ask for gf) Salsa verde, courgette ribbons, squid ink £17.25

WOOD PIGEON, RASPBERRY & BABY BEET SALAD

(gf) Garden leaves, balsamic £16.25

Sides *(all gf)*

Grove garden salad

Walnut, sundried tomato & Binham Blue salad

Grove garden vegetables

£3.50

Desserts

£7.25

TRIO OF CITRUS PROFITEROLES

Orange and dark chocolate; lemon curd mess; lime and white chocolate

BURNT ORANGE CHOCOLATE FONDANT

(gf) Orange sorbet, orange liqueur

ASSIETTE OF NORFOLK STRAWBERRIES

(gf) Mousse, cream, panna cotta

INDIVIDUAL GROVE CHEESECAKE

(gf) Viola, chocolate

GARDEN GOOSEBERRY SNAP

Gooseberry cream, brandy snap, Madeline sponge

RASPBERRY MILLE FUEILLE

Chantilly cream

SELECTION OF HANDMADE ICE-CREAMS AND SORBETS *(gf)*

NORFOLK CHEESES

(ask for gf) Selection of five Norfolk cheeses, biscuits, tracklements, quince jelly

£9.95*

MATTHEW ALGIE 'ELEVATOR'

Triple-certified 100% Fairtrade Espresso coffee

Loose-leaf English or herbal teas

£2.50pp