



THE GROVE 



AFTERNOON
TEA MENU





TEAS & TISANES

ALL THAT JAZZ

A delicate, fresh jasmine green tea blend with floral notes and jasmine blossoms. This blend is divine at any time of the day.

CLARENDON'S EARL GREY

A quintessentially British tea blended with notes of rose and lavender – inspired by the Earl of Clarendon and The Grove's famous donkey mascot, Earl Grey!

CLASSIC EARL

Enjoy this classically British tea. Its bold flavour stems from the combination of bergamot essential oil and black tea blends. Enjoy with or without milk.

PASSION FRUIT & ROSE

Have a moment of passion with this elegant caffeinated Chinese white tea, enhanced with floral notes and a passion fruit zing!

SENCHA GREEN

A light, fresh caffeinated blend. Sencha translates as 'steamed', reflecting the traditional technique for ensuring the leaves deliver maximum flavour.

SWEET CHAI OF MINE

Oh, oh, oh, sweet chai of mine! This warming, rich and aromatic caffeinated blend brings a classic right up to date, with a hint of the spice of the moment, turmeric.

TEAS & TISANES

TWENTYFOURSEVEN

This is a blend of the finest Indian Assam and Kenyan black tea, carefully cut to produce a strong English breakfast tea in just two minutes.

ALL DAY DECAF

Enjoy the smooth, rich flavour of premium Sri Lankan black tea. The perfect English breakfast tea with none of the caffeine and all of the taste.

CHAMOMILE YAWN

A soothing, naturally caffeine-free tonic, made from some of nature's most relaxing herbs: whole chamomile flower heads, lemon balm, rose and lavender.

DARJEELING

The Champagne of teas. We've combined the fantastic flavours of Darjeeling and Ceylon black tea with some of nature's most rejuvenating herbs to provide a natural lift.

RED VELVET OOLONG

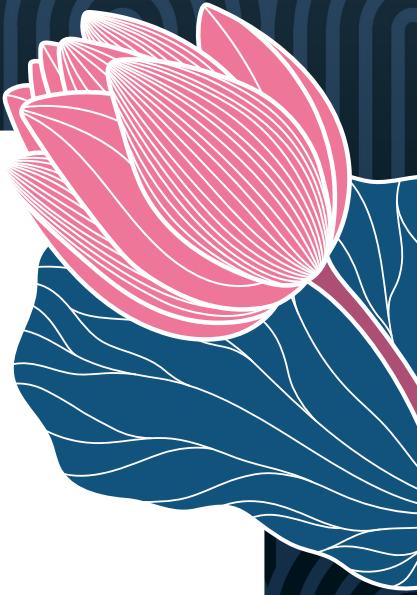
This rich, red caffeinated brew combines the butteriness of oolong tea with fragrant apple, hibiscus and cocoa nibs.

LEMON DRIZZLE

A light, bright, mouth-watering lemon and rooibos infusion. Sweet and citrusy, this brew really is a ray of sunshine! Caffeine-free.

GRANNY'S GARDEN

The Walled Garden is lined with rambling roses, fruit trees and thick nests of rhubarb just like we remember in Granny's garden. Reminiscent of her favourite rhubarb and custard sweets. Caffeine-free.



TRADITIONAL AFTERNOON TEA

Served Wednesday - Sunday

£70 per person

with Laurent-Perrier La Cuvée £85 per person

with Laurent-Perrier Héritage £89 per person

with Laurent-Perrier Cuvée Rosé £93 per person

SANDWICHES

Herefordshire roast beef, watercress, horseradish cream

Free range coronation chicken, golden raisins, coriander, mango chutney

English cucumber, garden mint, crème fraîche

Burford brown egg mayonnaise, mustard cress

Seven and Wye smoked salmon, Croxton cream cheese with citrus and dill

SCONES

Traditional and raisin scones

Clotted cream and seasonal preserve

SWEETS

Sticky toffee pudding

Date crèmeux, spiced mousse

Fig and blackberry bakewell

Fig confit, almond frangipane, fig leaf cream

Raspberry St Honore

Vanilla Chantilly, caramelised puff pastry, raspberry pepin

Chocolate and popcorn macaron

Chocolate ganache, popcorn praline

PLANT BASED AFTERNOON TEA

Served Wednesday - Sunday

£70 per person

with Laurent-Perrier La Cuvée £85 per person

with Laurent-Perrier Héritage £89 per person

with Laurent-Perrier Cuvée Rosé £93 per person

SANDWICHES

Curried Lincolnshire cauliflower, golden raisins, coriander, mango chutney

English cucumber, hay smoked Flora

Plant based cheddar, confit shallots, chives

Baharat spiced butternut squash, apple and sage

Heritage pickled carrot, plant based herb cream cheese

SCONES

Traditional and raisin scones

Oatly crème fraîche and seasonal preserve

SWEETS

Sticky toffee pudding

Date cremeux, spiced mousse

Fig and blackberry bakewell

Fig confit, frangipane, fig leaf cream

Raspberry St Honore

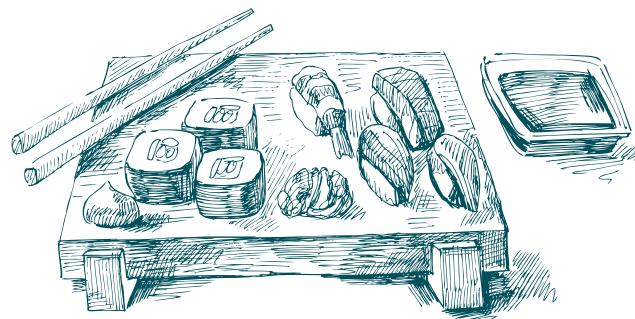
Vanilla Chantilly, caramelised puff pastry, raspberry pepin

Chocolate and popcorn macaron

Chocolate ganache, popcorn praline



THE GROVE



SUSHI AFTERNOON TEA MENU

OUR STORY

Our Sushi Afternoon Tea blends the elegance of British teatime with the artistry of Japanese cuisine. Classic scones and sweets meet delicate nigiri, maki rolls and savoury small plates, creating a bold, balanced experience. Each dish is freshly prepared by our brilliant Head Sushi Chef, Christian Sta Maria, whose craft celebrates precision, creativity and flavour in equal measure. Expect elegant bites, bold combinations and a truly unexpected take on tea time.

Meshiagare!



SUSHI AFTERNOON TEA

Served Wednesday - Sunday

£70 per person

with Laurent-Perrier La Cuvée £85 per person

with Laurent-Perrier Héritage £89 per person

with Laurent-Perrier Cuvée Rosé £93 per person

SUSHI

Otoro nigiri with arencha caviar

Torched scallop nigiri with yuzu zest

Tuna avocado roll with shiso and tobiko

Sweet snow crab roll with cucumber and citrus mayo

Salmon and ikura temari crowned with salmon roe

SCONES

Traditional and raisin scones

Clotted cream and seasonal preserve

SWEETS

Sticky toffee pudding

Date cremeux, spiced mousse

Fig and blackberry bakewell

Fig confit, almond frangipane, fig leaf cream

Raspberry St Honore

Vanilla Chantilly, caramelised puff pastry, raspberry pepin

Chocolate and popcorn macaron

Chocolate ganache, popcorn praline

PLANT BASED SUSHI AFTERNOON TEA

Served Wednesday - Sunday

£70 per person

with Laurent-Perrier La Cuvée £85 per person

with Laurent-Perrier Héritage £89 per person

with Laurent-Perrier Cuvée Rosé £93 per person

SUSHI

Avocado temari with yuzu kosho

Charred king oyster mushroom nigiri with soy reduction

Grilled zucchini and asparagus roll with crispy onion

Avocado and mango roll with yuzu dressing

Vegan gunkan with avocado cream and pickled daikon

SCONES

Traditional and raisin scones

Oatly crème fraîche and seasonal preserve

SWEETS

Sticky toffee pudding

Date cremeux, spiced mousse

Fig and blackberry bakewell

Fig confit, frangipane, fig leaf cream

Raspberry St Honore

Vanilla Chantilly, caramelised puff pastry, raspberry pepin

Chocolate and popcorn macaron

Chocolate ganache, popcorn praline

CHILDREN'S AFTERNOON TEA

Served Wednesday - Sunday

£35 per child

FINGER SANDWICHES

Yorkshire ham
Cheddar cheese and tomato
Free-range chicken mayonnaise
Line-caught tuna mayonnaise and cucumber

SWEETS AND CAKES

Strawberry and vanilla cake pop
Milk chocolate and caramel mousse
Citrus cheesecake with fresh raspberries

SCONES

Traditional scones with strawberry jam

CHAMPAGNE & WINE

CHAMPAGNE LAURENT-PERRIER AT THE GROVE

We are proudly in partnership with Champagne Laurent-Perrier, and we bring you a selection of their outstanding wines. Founded in 1812, Laurent-Perrier has built its legacy on innovation, blending tradition with a pioneering spirit. Renowned worldwide, the House challenges conventions while honouring quality, nature, and terroir. Its savoir-faire shines through three distinct expressions: the art of assemblage in Grand Siècle, the mastery of maceration in Cuvée Rosé, and the visionary non-dosé style in Blanc de Blancs Brut Nature.

Laurent-Perrier La Cuvée	22	105
Laurent-Perrier Héritage	24	135
Laurent-Perrier Cuvée Rosé	30	150
Laurent-Perrier Brut Millésimé 2015	34	175
Laurent-Perrier Blanc de Blancs Brut Nature	36	200
Grand Siècle Iteration N°26	55	325
Grand Siècle Iteration N°23 <i>in magnum</i>		795
Alexandra Rosé 2012		575
Laurent-Perrier Harmony Demi-Sec		130

SPARKLING & CHAMPAGNE

	GLASS 125M	BOTTLE
Thomson & Scott Prosecco	14	54
Nyetimber Classic Cuvée	19	95
Nyetimber Classic Cuvée Rosé		100
Krug Grande Cuvée		450
Louis Roederer Cristal		475

WHITE WINE

Clos de la Chaise Dieu, Burgundy, France	14.5	60
Ponte Pietra Trebbiano Garganega, Italy	9	35
El Abasto Torrontes, Mendoza, Argentina	10	39
Gavi di Gavi Terre Antiche, Piedmonte, Italy	12.5	48
Henri Bourgeois, Sancerre La Vigne Blanche	16.5	68
Te Whare Ra Sauvignon Blanc, Marlborough	14	52

RED WINE

Domain de Moulines, Merlot, France	10	40
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 Poggio Tondo, Chianti, Italy	12.5	52
Hacienda Grimon Reserva, Rioja, Spain	18	74

ROSÉ WINE

Reserve de Gassac Rosé, France	9	36
AIX Rosé, Provence, France	13	48
Chapel Down English Rosé	10	42
Whispering Angel Rosé, Provence, France	17	70

ALCOHOL-FREE WINE

Thomson & Scott Noughty	9	30
Noughty Non-Alcoholic Blanc	6	24
Noughty Non-Alcoholic Rouge		24
Wild Idol Sparkling White		65
Wild Idol Sparkling Rose		65

BEER & SPIRITS

BOTTLED BEER & CIDER

Birra Moretti	7
Heineken	7
Sol	7
The Grove Pale Ale 500ml <i>Made from hops grown in our Walled Garden</i>	8
3 Brewers Golden Ale	8
3 Brewers Classic Ale	8
Heineken 0.0%	6
Erdinger 0.0%	6
Birra Moretti 0.0%	6
Ghost Ship IPA	6
Old Mout Kiwi & Lime Cider	8
Old Mout Pineapple & Raspberry	8

VODKA

Ketel One	12
Belvedere	13
Grey Goose	14
Ciroc	12.5
Mamont	13.5
Zubrowka Bison Grass	12.5
Dingle Vodka	13.5

RUM

Flor De Cana 4 Year Old	12
Flor De Cana 7 Year Old	12
Bacardi Spiced Rum	12
Bacardi Superior	12
Diplomatico Reserva Exclusiva	14.5
Havana Club, 7 Year Old	12
Kraken Black Spiced Rum	12
Plantation 3 Stars Rum	12
Angostura 1919	11.5
Ron Zacapa	15.5
El Dorado, 15 Year Old	17.5
El Dorado, 21 Year Old	29.5

TEQUILA & MEZCAL

Don Julio Blanco	14
Casamigos Blanco	17.5
Casamigos Anejo	21
Casamigos Reposado	21
Casamigos Mezcal	21
Don Julio 1942	39.5
Del Maguey Vida	16

BRANDY

Remy Martin VSOP Cognac	13
Remy Martin XO Cognac	40.5
Baron Sigognac Armagnac	12.5
Hennessy XO	39.5
Hennessy Paradis Imperial	138
Hennessy VS	14.5
Calvados VSOP	12

GIN

Tanqueray 43	12
The Grove Gin	13.5
Tanqueray 10	14
Tanqueray Sevilla	14
Hendrick's	13
Gin Mare	14
Puddingstone London Dry	13.5
Puddingstone Navy Strength	17
Puddingstone Cask Aged	15
Bombay Sapphire	12.5
The Botanist Islay	14
Warner Edwards Rhubarb	14
Dingle Gin	13.5
Monkey 47	18
Roku Gin	14
Four Pillars Bloody Shiraz	15
Mermaid Pink Gin	14.5
Porter's Tropical Old Tom	13.5
Tarquin's Cornish Sunshine	13.5
Blood Orange Gin	
Drumshanbo Gunpowder Gin	14

SINGLE MALT

WHISKEY	
Lagavulin, 16 Year Old	21
Oban, 14 Year Old	19.5
Dalwhinnie, 15 Year Old	17.5
Talisker, 10 Year Old	16.5
Glenfiddich, 12 Year Old	13.5
Glenmorangie, 10 Year Old	13.5
Redbreast 12 Year Old	14.5
Highland Park 12 Year Old	14
Laphroaig 12 Year Old	14.5
Green Spot Irish Whiskey	14.5
Yamazaki 12 Year Old	29.5
Hibiki Harmony	19.5

BLENDED WHISKEY

Johnnie Walker Black	12
Canadian Club Whiskey	12
Johnnie Walker Blue	38.5
Johnnie Walker King George	112.5
Jameson	12

AMERICAN WHISKEY

Bulleit Bourbon	12
Bulleit Rye	11.5
EW Rye Whiskey	17.5
Jack Daniel's No. 7	12
Woodford Reserve	12.5

PORT & SHERRY

Fonseca Unfiltered LBV Port	8
Fonseca Terra Prima Reserve Port	10
Taylor's, 10 Year Old Tawny Port	11
Tio Pepe Sherry	10.5

LIQUEURS

Amaretto di Saronno	12
Baileys	12
Benedictine	11.5
Cointreau	11.5
Drambuie	11.5
Frangelico	11.5
Galliano	11.5
Grand Marnier	11.5
Kahlua	11.5
Limoncello Luxardo	11.5
Malibu	12
Sambuca Luxardo	11.5
St Germain Elderflower	11.5

APERITIFS & VERMOUTH

Aperol	12
Campari	12
Lillet Blanc	12.5
Fernet-Branca	11.5
Pimm's No. 1	11.5
Noilly Prat Vermouth	11.5
Antica Formula Carpano Vermouth	12.5
Cocchi Americano	12
Cocchi Vermouth di Torino	12.5

SOFTS & JUICES

BY THE BOTTLE

Fever-Tree 200ml	4.5
Indian Tonic Water, Naturally Light, Tonic Water, Ginger Ale, Bitter Lemon Tonic, Soda Water, Mediterranean Tonic Water, Sicilian Lemonade	
Fentimans Rose Lemonade	6
Ginger Beer 275ml	6
Coke, Diet Coke, Coke Zero 330ml	5
Still Water	6.5
Sparkling Water	6.5

BY THE GLASS

Juices 330ml	5
Orange, Apple, Pineapple, Mango, Passionfruit, Tomato, Cranberry, Grapefruit	
Still Water	3
Sparkling Water	3

Standard measures for all spirits in 50ml unless individually stated. If you have a food allergy or a special dietary requirement, please inform a member of the team prior to ordering. All prices are inclusive of VAT. Please note a 12.5% discretionary service charge will be applied to your bill.



Scan the QR code to view allergen and calorie information.

2,000 calories a day is used for general guidance, but individual needs may vary.
Please inform the Lounges team of any allergies or dietary requirements before ordering.
All prices include VAT. A 12.5% discretionary service charge will be added to your bill.