

GROVE

NARBERTH

Lounge Bar

Lounge Bar Menu

Served noon to 6pm daily.

‘Something Light’

Soup of the day, served with fresh bread	£8
Welsh rarebit, with confit leeks and a mixed leaf salad	£9
Portobello mushrooms on toast, with goat’s cheese and roast vine tomatoes	£9
Plate of smoked salmon, with capers, lemon oil and dill crème fraiche	£10
Classic Chicken Caesar salad	£11

‘More Substantial’

Mushroom risotto, with a parmesan and rocket salad	£12
Tomato Penne pasta, with basil pesto and parmesan	£12
Fish of the day, with mashed potatoes, seasonal vegetables and a chive butter sauce	£18
Shepherd’s Pie, with seasonal vegetables	£16
Eynon’s dry aged Welsh Sirloin steak, hand cut chips, grilled vine tomatoes, mushroom and rocket salad	£24

Sandwiches (on white or granary bread)

Ham and lettuce, with whole grain mustard mayonnaise	£9
Smoked salmon and cucumber with dill crème fraiche	
Cheddar and tomato with onion marmalade	
Egg mayonnaise with cress and red onion	



GROVE

NARBERTH

Afternoon Tea Menu

Afternoon Tea Menu Served 3 to 5pm

Grove Afternoon Tea *£23 per person*

Selection of finger sandwiches, home made scone and preserve with clotted cream, assorted cakes and desserts. Choice of exclusive Jing Teas or our Grove blended coffee.

Champagne Tea *£34 per person*

The Grove Afternoon Tea with a glass of our superb Billecart-Salmon Reserve Champagne.

Cream Tea *£10 per person*

Homemade scone with preserve and clotted cream. Choice of exclusive Jing Teas or our Grove blended coffee.

Sandwiches *£9 per person*

Choice of sandwiches served with potato crisps.

Ham & mustard	Egg & cress
Smoked salmon & cucumber	Cheese & onion marmalade

Cakes *£7 per person*

A slice of freshly baked cake. Please ask for today's selection.

Coffee

Our fabulous coffee is blended especially for the Grove by a Pembrokeshire based barista.

Café latte	<i>£4</i>	Cappuccino	<i>£4</i>
Americano	<i>£3.50</i>	Espresso	<i>£3</i>
Hot Chocolate	<i>£4</i>		

Tea & Infusions *£3.50*

At the Grove we have chosen one of the world's finest producers of loose leaf tea and infusions, namely Jing. We believe their teas have unrivalled quality and taste.

Black Tea	Assam Breakfast Darjeeling 2nd Flush
Scented & Flavoured Tea	Earl Grey Jasmine Silver Needle
Oolong Tea	Big Red Robe Supreme
Li Shan Fruit & Herbal Infusions	Fresh Mint Blackcurrant & Hibiscus Lemon Verbena Whole Chamomile Flowers Whole Peppermint Leaf
Green Tea	Organic & Fair Trade Jade Sword Organic Gyokuro Jasmine Pearls

DRINKS MENU

TO START

Champagnes & Sparkling Wines

Cocktails & Mocktails

Aperitifs

Vermouth

Sherry

Spirits

Gin

Vodka

Rum & Cachaça

Tequila & Sotol

Beers & Cider

Soft Drinks

TO FINISH

After Dinner Cocktails

Liqueur Coffee

Digestives

Absinth, Pastis & Aniseed

Cognac

Armagnac

Calvados & Cider Brandy

Brandy

Whisky

Grappa & Aguardente

Eau de Vie

Liqueurs

Port

Madeira

Some of our drinks & beverages may contain allergens.
If you have food allergies, please ask a member of staff for advice.

TO START

BY THE GLASS FIZZ

125ml

Prosecco, Carpeno Malvolti, Conegliano Valdobbiadene, Italy NV £7
Gently aromatic, with crisp, delicate apple pie flavours. A classic Prosecco.

Billecart-Salmon, Brut Reserve, Champagne, France NV £12
Fine bubbles with notes of exotic fruits & flowers. Legendary Champagne.

BY THE BOTTLE FIZZ

NON-VINTAGE CHAMPAGNE

Billecart Salmon, Brut Reserve £59
*Fine bubbles with notes of exotic fruits & flowers.
 Legendary Champagne.*

Billecart Salmon, Blanc de Blancs, Grand Cru £105
*The fine mousse of delicate bubbles accompanies the
 glints of gold colour.*

Billecart Salmon, Brut Rosé £99
*Great rosé with hints of strawberries and raspberries.
 Classic champagne.*

Bollinger, Special Cuvée £95
The famous dry and elegant Champagne. A true classic "bubbly"!

Laurent-Perrier, Brut Rosé £115
A wine to share with someone special. An iconic rosé Champagne.

Krug, Brut, Grande Cuvée £240
The finest non-vintage sparkling wine in the world.

VINTAGE CHAMPAGNE

Billecart Salmon, Extra Brut, 2004	£112
<i>Refreshing and elegant. Complex characteristic in this excellent vintage Champagne.</i>	
Louis Roederer, Cristal Brut, 2005	£270
<i>The jewel of the Roederer House, created in 1876 for Tsar Alexander II.</i>	
Billecart Salmon, Cuvée Elisabeth, Rosé Brut, 2004	£350
<i>Lively yet harmonious richness, persistent mousse.</i>	

SPARKLING WINES

Prosecco, Carpenè Malvolti, Conegliano Valdobbiadene, Italy, NV	£29
<i>Gently aromatic, with crisp, delicate fresh apple flavours. A classic Prosecco.</i>	
Cava AA Privat Laietà, Cellars Alta Alella, Spain, 2010	£45
<i>Bone-dry sparkling wine with candid orange peel on the palate.</i>	
Chapel Down, Brut	£55
<i>Excellent sample of the suitability of England for making quality sparkling wine.</i>	
Hattingley Valley Rosé, Brut, NV, England	£79
<i>Strawberry ice cream with waffle – superb pink fizz for summer!</i>	

SPARKLING COCKTAILS

Bellini	£12
<i>Prosecco, peach purée and Crème de Pêche</i>	
Kir Royal	£14
<i>Champagne served with Crème de Cassis or Crème de Pêche</i>	
Hibiscus Royale	£15
<i>Champagne, hibiscus flower and hibiscus syrup</i>	
The Grove Classic	£15
<i>Champagne, Cognac, Cointreau, sugar and bitters</i>	

MARTINI COCKTAILS

Dry Martini	£10
<i>Gin, Noilly Prat, shaken or stirred, served with an olive or a lemon twist</i>	
Orange Martini	£12
<i>with gin – Rare Dry Gin, Curaçao Sec, orange peel</i>	
<i>with vodka – William Chase Marmalade Vodka, Curaçao Sec, orange peel</i>	
Sapphire Martini	£12
<i>Gin, Blue Curaçao, Maraschino Cherry</i>	
Vodka Martini	£10
<i>with olive – Luksusowa Potato Vodka, Vermouth</i>	
<i>with lemon twist – Stolichnaya Wheat Vodka, Vermouth</i>	
Potocki Martini	£12
<i>Potocki Rye Vodka, Vermouth, lemon peel</i>	
Chocolate Martini	£12
<i>Stolichnaya, Crème de Cocoa, Cointreau, chocolate, orange peel</i>	

WINE COCKTAILS

Kir	£7
<i>House wine served with Crème de Cassis or Crème de Pêche</i>	
Spritzer	£7
<i>House wine served with lemonade or soda water</i>	

MOCKTAILS

Bronwen's Cocktail	£6
<i>Pineapple juice, orange juice, grapefruit juice and Grenadine syrup</i>	
Pembrokeshire Sea Breeze	£6
<i>Cranberry juice and grapefruit juice</i>	
Orange Velvet	£6
<i>Pineapple juice, orange juice and cream</i>	
Cranberry Punch	£6
<i>Cranberry juice, pineapple juice and ginger ale</i>	
Virgin Mary	£6
<i>Tomato juice, Tabasco and Lea & Perrins, spices</i>	
Mango Margarita	£6
<i>Mango, fresh lime and soda</i>	
Green Cooler	£6
<i>Pineapple juice, lime juice, peppermint syrup, cucumber, ginger ale, lime</i>	
Red Apple	£6
<i>Apple and grapefruit juice, Grenadine</i>	

CLASSIC COCKTAILS

Cosmopolitan	£12
<i>Vodka, Cointreau, cranberry, orange and fresh lime juice</i>	
Margarita	£12
<i>Tequila and fresh lime juice</i>	
Mojito	£12
<i>Rum, limes, sugar, bitters and plenty of mint</i>	
Daiquiri	£12
<i>Rum, fresh lime juice and sugar syrup</i>	
Bloody Mary	£12
<i>Vodka, tomato juice, spices, Tabasco and Lea & Perrins</i>	
Rusty Nail	£12
<i>Scotch, Drambuie, lemon twist peel</i>	
Manhattan	£12
<i>Bourbon, Martini Rosso and bitters</i>	

APERITIFS

VERMOUTHS	50ml
Chambéry Dolin	£5
Martini Rosso	£4
Campari	£5
Cinzano Bianco	£4
Dubonnet	£4
Martini Extra Dry	£4

SHERRY	50 ml
Fino, Tio Pepe	£4
Manzanilla Deliciosa, Valdespino	£4
Medium, Delgado Zuleta	£4
Cream Sherry, Delgado Zuleta	£4
PX, Triana, Hidalgo	£6

SPIRITS

GIN	25ml
Monkey 47	£9
Citadelle Reserve	£8
Hendricks	£7
Vigne Vin de France	£7

Williams Chase	£7
Leopold's American Small Batch	£7
Tanqueray 10	£6
The Botanist Islay Dry	£6
Bombay Sapphire	£5
Sipsmith	£6
Brecon Special Reserve	£4
Rare Dry Gin	£6
Mahon	£4
Brockman's Gin	£5
Mediterranean Gin Mare	£6
Old English Gin	£5
Plymouth	£5
<hr/>	
VODKA	25ml
Ultimat	£10
Grey Goose	£6
Williams Chase Potato	£6
Beluga	£6
Belvedere	£5
Black Cow Vodka	£5
Brecon Five	£5
Potocki	£5
Stolichnaya	£4

Luksusowa	£4
William Chase Orange Marmalade	£6
Zubrowka	£5
Davna Czeri	£4

RUM & CACHAÇA	25ml
Pampero Anniversario, Venezuela	£9
Doorly's XO, Barbados	£6
The Kraken Black Spiced	£5
Havana Club Reserva Especial, Cuba	£4
Gosling, Black Seal, Bermuda	£4
Santa Teresa Claro, Venezuela	£4
Trois Riveres Blanco, Rum Agricole, Martinique	£5
Cachaça Leblon, Brasil	£6

TEQUILA & SOTOL	25ml
Haçienda de Chihuahua	£5
Patron Añejo	£8
Jose Cuervo Especial Gold	£4

BEERS & CIDERS

Peroni (330ml)	£4
London Pilsner, Portobello Road (330ml)	£4
Staropramen – Pilsner (330ml)	£4
Bittburger Drive – non alcoholic (330ml)	£4
Leffe Blond (330ml)	£5
Bluestone IPA Ale (500ml)	£5
Cwrw Blasus Ale (500ml)	£6
Blackstone Stout (500ml)	£5
Gwent Y Draig – medium cider (500ml)	£5

SOFT DRINKS

Frobisher Fruit Juices: <i>Orange, Apple, Pineapple, Mango, Cranberry, Tomato</i>	£3.50
Coca Cola, Diet Coca Cola	£3
Fever Tree <i>Lemonade, Bitter Lemon, Soda Water, Ginger Ale, Tonic, Indian Tonic, Elderflower Tonic, Mediterranean Tonic</i>	£3
Victorian Lemonade	£3.50
Ginger Beer	£3.50
Llanllyr Spring Water: <i>Still, Sparkling</i>	£4.50

TO FINISH

AFTER DINNER COCKTAILS

Alexander	£12
<i>Gin, Crémé de Cacao, single cream</i>	
<hr/>	
Old Fashioned	£12
<i>Bourbon, sugar syrup, Angostura, orange, Maraschino cherry</i>	
<hr/>	
Road Runner	£12
<i>Vodka, Armaretto, Koko Kanu</i>	
<hr/>	
Charlotte	£12
<i>Rum, Advocat, Red Curaçao, orange juice</i>	
<hr/>	
Salome	£12
<i>Gin, Dubonnet, Dry Vermouth</i>	
<hr/>	

LIQUEUR COFFEE

Irish	£8
<i>A tall coffee with brown sugar and Jameson's Kilbeggan. Topped with cream</i>	
<hr/>	
Calypso	£8
<i>A tall coffee with brown sugar, Tia Maria. Topped with cream</i>	
<hr/>	
The Welsh Coffee (Y Coffi Cymraeg)	£8
<i>Penderyn Portwood and Merlyn Welsh Cream with a long shot of coffee topped with cream</i>	
<hr/>	
The French Coffee	£8
<i>A tall coffee with brown sugar, Landy VS. Topped with cream</i>	
<hr/>	

DIGESTIVES

ABSINTHE, PASTIS & ANISEED	25ml	50ml
Absinthe	£8	
Pernod	£5	
Arak, El Massaya	£5	
Sambuca	£4	£7

COGNAC		25ml
Landy VS Cognac		£5
Pierre Ferrand, 1er Cru Cognac Ambre, Grande Champagne		£9
Paul Beau, Horse D'Age, Grande Champagne		£16
Audry XO, Grande Champagne		£18
Ragnaud Sabourin, Fontvieille, Alliance No 35, Grande Champagne		£22
Pierre Ferrand 1er Cru Cognac Ancestrale, Grande Champagne		£38
Léopold Gourmel, Quintessence, 30 carats, Fins Bois		£42

ARMAGNAC		25ml
Samalens Blanche, Bas Armagnac		£5
Baron de Sigognac 10 yrs, Bas Armagnac		£6
Château du Tariquet VSOP, Bas Armagnac		£6

Château du Tariquet 1993, Bas Armagnac	£9
Marcel Tréput, Apothéose, 30 ans d'Age	£13
Laberdolive, 1986, Bas Armagnac	£18
Clos Martin 30 yrs, Bas Armagnac	£26
Samalens 1952 Armagnac, Bas Armagnac	£39

CALVADOS & CIDER BRANDY	25ml
Daron Fine	£5
Daron XO	£9
Roger Groult, Doyen D'Age	£18
Alchemy 15 year old Somerset brandy	£6

BRANDY	25ml
Jaime Torres, 30yrs, Spain	£14
Jacopo Poli Di Vino Arzente, Italy	£14

WHISKY

BLENDED	25ml
Famous Grouse	£5
Johny Walker, Black Label	£5

SINGLE MALTS

HIGHLANDS	25ml
<hr/>	
Glenogyne 17 yrs	£17
<hr/>	
Glenmorangie 18 yrs	£17
<hr/>	
Dalmore Provenance 11 yrs	£15
<hr/>	
Edradour 10 yrs, Barolo Cask	£15
<hr/>	
Dalwhinnie 15 yrs	£9
<hr/>	
Dalmore 12 yr	£7
<hr/>	
Highland Park 12 yrs	£7
<hr/>	
Jura 10 yrs	£6
<hr/>	
Talisker 10 yrs	£6
<hr/>	
SPEYSIDE	25ml
<hr/>	
Ben Riach 30 yrs	£38
<hr/>	
Balvenie 21 yrs, Port Cask	£25
<hr/>	
Balvenie 12 yrs, Double Wood	£9
<hr/>	
Cardhu 12 yrs	£7
<hr/>	
Macallan Gold 10 yrs	£7
<hr/>	
Glenfiddich 15 yrs	£7
<hr/>	
LOWLANDS	25ml
<hr/>	
Glenkinchie 20 yrs	£28
<hr/>	
Glenkinchie 12 yrs	£7
<hr/>	

ISLAY	25ml
Caol Ila 1991	£25
Ardberg Uigeadail	£11
Lagavulin 16 yrs	£8
Laphroig 10 yrs	£6
CAMBELTOWN	25ml
Hazelburn 12 yrs	£10
IRISH WHISKEY	25ml
Bushmill's 1608, 400th anniversary	£11
Greenore 8 yrs	£7
Tyrconnell	£6
Jameson	£5
Kilbeggan	£5
WELSH WHISKEY	25ml
Penderyn Portwood	£6
BOURBON & CANADIAN WHISKEY	25ml
Hudson Manhattan Rye	£15
Jack Daniels Single Barrel	£9
Elijah Craig Single Barrel 12 yrs	£7

Bulleit Bourbon	£5
Makers Mark	£5
Crown Royal	£5

JAPANESE WHISKEY	25ml
Nikka, Coffee Malt	£9
Suntory Hakushu 12 yrs	£15

GRAPPA & AGUARDENTE	25ml
Jacopo Poli, Po'Merlot	£7
Antinori Tignanello	£9
Grappa Di Ben Ryé	£12
Pazo Señorans, Aguardente	£7

EAU DE VIE	25ml
G. Micolò, Framboise	£5
G. Micolò, Blanc Poire	£5
G. Micolò, Mirabelle	£5
G. Micolò, Fraise	£5

LIQUEURS	25ml	50ml
Advocaat	£3	£5
Amaretto Saliza, Bepi Tosolini	£4	£7
Baileys, Irish Cream	£4	£7
Benedictine	£4	£7
Cointreau	£4	£7
Drambuie	£4	£7
Espresso Liqueur, Bepi Tosolini	£4	£7
Fratello, Hazelnut Liqueur	£4	£7
Glavya	£4	£7
Grand Marnier	£4	£7
Kwai-feh, Lychee Liqueur	£5	£9
Limoncello	£4	£7
Merlyn, Welsh Cream	£4	£7
Midori	£4	£7
Falernum	£4	£7
Pallini, Peach Liqueur	£4	£7
Southern Comfort	£4	£7
Tia Maria	£4	£7

PORT	50ml	Bottle
Taylor's Late Bottled Vintage, 2009 <i>Fruity driven port from famous house</i>	£5	
Churchill's White 5 Years Old <i>Nutty, crisp refreshing port with great finish, served chilled</i>	£6	
Barros 10 Year Old Tawny <i>Hazelnuts with dried figs – it's all about tawny port</i>	£8	
Barros Vintage Port, 1995 <i>Plums with spices – mellow, round and smooth</i>	£10	
MADEIRA		50ml
Duke of Clarence		£5
Sercial 10 yrs, Justino's		£9
Boal 10 yrs, Justino's		£9

