

Winter Dinner menu

Starters

Broccoli and Perl Las soup £6

Foie gras, honey & ginger parsnips £9

Smoked salmon, celeriac, apple, carrot and horseradish salad £7

Game Terrine, apricot chutney £8

Carmarthenshire ham, pears and goat cheese salad £6

Gnocchi and porcini mushrooms £7

Mains

Confit of duck leg, lentils & cider braised onions £18

Venison loin, root vegetable gratin, chicory and dark chocolate £21

Braised belly of pork, scallops, black pudding and cavolo nero £19

Red sea bream, saffron potatoes, honeyed red onions, samphire £17

Cauliflower and cumin fritters, lime yoghurt, apricot cous-cous £13

Pumpkin, ricotta and chestnut tart £13

The Grove Farm Grill

9oz Welsh Black Fillet £22

12oz Welsh Black rib eye £19

Welsh rack of lamb, salsa verde £19

Grill served with a choice of:

Sauté potatoes or herbed mashed potatoes, and

Curly kale with pancetta, purple sprouting broccoli or rocket with Parmesan

Steaks served with a choice of béarnaise or blue cheese sauce

Desserts

Spiced banana bread and butter pudding £7

Grand Marnier crème brulee £7

Cherry Clafoutis £7

Chocolate fondant £7

Selection of Welsh, French and English cheeses £9

Gratuities are shared between staff excluding owners/management.

The Grove is committed to using local produce wherever possible. Current suppliers include:

First Leaf, Crymych/ Wisebuys, Narberth/ Bethesda Farm, Narberth/ Welsh Quality Meats, Neyland/ Walter Davies, Milford Haven Hazelwell Organic Farm, Whitland/ Vin Sullivan, Newport/ Pennsylvania Farm, Crundale/ Ultracomida Delicatessen, Narberth