

Autumn Dinner menu

Starters

- Butternut squash and chilli soup £6
Lamb kidneys, watercress and Dijon cream £6
Smoked eel, horseradish and laver bread bruschetta £8
Pigeon breast, chard beet, blue cheese and honey sauce £8
Avocado pate, pistachios, toasted homemade garlic and chilli bread £6
Handmade Caerphilly and leek ravioli, truffle oil £7
Courgette wrapped Salt cod, choron sauce £7

Mains

- Confit of duck leg, lentils & cider braised onions £19
Venison loin, poached nectarines, sweet potatoes £21
Wild boar, swede, curried autumn vegetables £23
Vicars Mill trout, prawns & Pernod £16
John Dory, samphire with pesto butter £18
Pant Mawr goat cheese with red cabbage rosti, chestnut and mushroom sauté £13
Cauliflower and cumin fritters, lime yoghurt, apricot cous-cous £13

The Grove Farm Grill

- Hazelwell rump steak, béarnaise sauce £18
Taf estuary rack of salt marsh lamb, salsa verde £18
Hazelwell pork chops, aioli £16

Grill served with a choice of:

Sauté potatoes or mashed potatoes

Creamed spinach, purple sprouting broccoli or rocket with Parmesan

Desserts

- Steamed lemon pudding, passion fruit curd £6
White chocolate and mango mousse, amaretto crumble £6
Roasted figs, toasted brioche and vanilla ice cream £7
Chocolate fondant £7

Selection of fine Welsh, French and English cheeses £8

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

