the grove *at home*

While we can't open our doors to you just yet, we can open our kitchen.
Our head Chef Ryan Moore who hails from the UK wanted the opportunity to showcase some of Britain's finest classics. Chef Ryan would like to bring some of this wholesome food from his childhood to New Zealand homes. Enjoy and be nurtured from the comfort of your abode with either fresh or frozen choices. The concept of the menu is to have different offerings so that you have options throughout the week.

We offer hot gourmet sandwiches upon delivery for hungry mouths to feed immediately, set menus with simple warming instructions, and frozen meals to help organize the rest of your week. It's our turn to help look after your family, be safe & let's get through this together.

Choose 1 starter, 1 main, 1 dessert

Homemade Bread and Butter.

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Smoked Ham Hock Terrine, Piccalilli.

Prawn Cocktail.

Mushroom and Chestnut Soup, Truffle Oil.

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Beef Cheek Wellington, 50/50 Mash, Parsley Buttered Greens, Bone Marrow Gravy.

Roast Pork Belly, 50/50 Mash, Sprouting Broccoli, Apple Sauce.

Cheese and Leek Pie, 50/50 Mash, Parsley Buttered Greens, Cheese Sauce.

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Hot Chocolate Tart, Orange Caramel, Lewis Road Burnt Butter Ice Cream.

The Notorious S.T.P, Toffee Sauce, Lewis Road Three Vanilla Ice Cream.

Vanilla Rice Pudding, Caramelised Apple, Almonds, Lewis Road Three Vanilla Ice Cream.

for 2 people $100

Sarnies $20

Roast Beef Sarnie, Beef Fat Onions
Bone Marrow Gravy, Wilted Spinach,
Horseradish Cream.

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Beer Battered Fish Finger Sarnie, Tartare
Sauce, Mushy Peas, Pickles, Romaine.

Roasties and Gravy **$5**

Soup **$8**

Frozen Meals serves 2 $25

Beef Cheek Cottage Pie.

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Fishermans Pie.

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Ham Hock Stew and Cheddar
and Chive Dumplings.

Gravy **$4**

50/50 mash **$6**

Cauli Cheese **$8**

Little Rascals $20

(First 50 served with Lewis Road
Creamery Chocolate Milk).

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Roast Beef Sarnie.
Roasties and gravy.

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Fish Finger Sarnie.
Triple cooked chips.