

## Grove of Narberth

<https://grovenarberth.co.uk>

<https://ferneryrestaurant.co.uk/>

Hidden in the rolling Narberth hills, surrounded by meadows, woodland and mature gardens, if you weren't looking for the Grove you might just miss it.

The warmest of Welsh welcomes awaits you here, the kind reserved for the oldest and best of friends, as you wander through the thoughtfully restored house and grounds, your new home from home deep in the Pembrokeshire countryside.

Breathe in the magic, soak in the fresh air, and escape to thoughtful luxury.

### A little bit of heaven

Enjoy our unbuttoned approach to exceptional hospitality, and experience a beautiful, intimate and elegant small luxury hotel, crafted carefully for you.

Each bedroom has been individually designed, with a modern twist on a traditional Welsh country house, while our fine-dining Fernery and more relaxed Artisan brasserie are widely renowned for their outstanding food.

Embrace the Grove spirit, good cheer and laughter, or as we like to say in Wales, enjoy the 'hwyl'!

### Staying at Grove of Narberth

Every bedroom at Grove of Narberth has been individually designed, with thoughtful craft and imagination, to create a luxurious haven for you to enjoy in our enchanting house. We've blended traditional styles and textures with modern touches, while preserving the original features and character of each of our buildings, with a sprinkling of Welsh art, crafts and antiques.

Grove offers 25 intimate guest rooms and suites, most of which have been recently refurbished and designed by acclaimed interior designer Martin Hulbert.

**House:** Stay in one of the 13 rooms and suites in the main house, cocooning yourself within the beating heart of our enchanting hotel. The names of all the rooms have a treasured connection with the history of the house itself or the surrounding area, and they all have views to the Preseli hills or over the gardens. Rooms in the house are spread over three floors, including a delightful top-floor family suite.

**Longhouse:** The Longhouse is set just apart from the main house. It's the original building at Grove and was once owned by the Bailiff of Tenby in the 15th century. There are four spacious suites and rooms in the cottage, two of which have stunning glass garden lounges and terraces.

**Poyer's Cottage:** Poyer's Cottage sits next to the main house and is connected to it on the ground floor. It was likely built in the 16th century and is full of character and original features, including arrow-slit windows, an inglenook, and a bread oven. There are two beautiful suites in the cottage, both have terraces overlooking the gardens, while the Bramble suite also has a glass garden lounge.

**Herb Cottages:** The Herb Cottages are set just 100 yards from the main house and include six charming and spacious suites. Four of the suites have private south-facing gardens, a perfect retreat for you to while away the hours. The two loft suites have private step access, with beautiful elevated views of the Preseli Hills. Gorgeous flowerbeds filled with soft perennials surround these cottages.

Prices start from £350 per room, inclusive of breakfast. Room types include: Classic, Superior, Deluxe, House Junior Suites, Cottage Junior Suites, Cottage Garden Suites, House Master Suites, Cottage Master Suites

## Dining at Grove of Narberth

The hotel has two restaurants: our fine-dining restaurant 'Fernery,' and a more relaxed and informal brasserie 'Artisan Rooms'. Executive Chef, Douglas Balish, oversees all of the food offerings in the hotel, including in the Fernery restaurant, Artisan Rooms Brasserie, Afternoon Tea, Sunday lunch, and room service.

### Fernery

Fernery opened in 2018 with a focus on creating beautiful dishes using the highest quality seasonal produce. Since then, Fernery has established itself firmly as a food destination in West Wales. With its elegant, natural and refined food, dining at Fernery is a crafted experience. Fernery holds 4 AA Rosettes and sits within the 5 AA red-star Grove of Narberth hotel.

Our Fernery Restaurant is a hidden gem, nestled inside the enchanting Grove of Narberth. Inspired by the wild ferns adorning the local Pembrokeshire hedgerows and woodland, the simple fern underlines our sincere commitment to using the best local ingredients available to us.

Every aspect of the Fernery has been hand-picked and nothing is overlooked in the pursuit of a truly crafted and intimate dining experience.

*Fernery is open for dinner from Wednesday to Saturday to residents and non-residents offering 5-course and 8-course tasting menus. Paired wine flights are also available.*

Sample tasting menus can be seen here: <https://ferneryrestaurant.co.uk/menus>

## **Artisan Rooms Brasserie**

Overlooking our beautiful garden terrace and its canopy of apple trees, our Artisan Rooms brasserie is a beautiful space for relaxed dining. The perfect choice for your long lazy lunches and delightful dinners, pull up a chair and settle in to our comforting, natural and light-filled rooms.

Inspired by traditional Welsh crafts and textiles you'll enjoy a charming dining experience, with delicious seasonal food, prepared with care. In the summer months, dine outside on our beautiful garden terrace.

*The Artisan Brasserie is open daily for lunch and dinner for residents and non-residents). For lunch, we offer a 2 or 3-course menu which changes weekly. We also recently launched a 2 or 3-course lunch menu option on Sundays, including a succulent roast beef option with a delicious range of sides.*

Sample menus can be found here, <https://grovenarberth.co.uk/artisan/> with prices beginning at £26 (as of May 2023)

## **Afternoon Tea and Picnics**

Grove also offers an extraordinary afternoon tea, with delicious homemade sandwiches, cakes and pastries, all of which change with the seasons. Choose from a wide selection of the highest quality loose Jing teas to accompany your sweet and savoury feast, or add a little sprinkle of fizz, with gin or champagne.

You can also enjoy a picnic in our gardens, or head out to explore the countryside, with one of our 'great outdoors' hampers.

Sample menus can be found here, <https://grovenarberth.co.uk/artisan/>

## **Fresh and sustainable ingredients**

We believe the quality of the food we serve comes from the freshness of our ingredients. Our extensive kitchen gardens provide a delicious harvest of vegetables, herbs and fruits for our chefs throughout the year. Enjoy tucking into the homegrown produce within hours, or sometimes even minutes, of it being picked.

Executive Chef Douglas Balish works closely with the Grove of Narberth gardening team ahead of each season to plan ahead for his menus, including putting in special requests for unusual varieties of vegetables.

Our walled garden is planted with culinary herbs and vegetables, surrounded by cut flowers, and criss-crossed with paths for you to explore when you visit us. The kitchen garden is managed organically, using composting during the winter months when much of the vegetable garden is allowed to rest.

As all our food is prepared freshly in the hotel, we can cater for most dietary requirements with notice.

## **General Information:**

Grove of Narberth is an independent small luxury hotel in Pembrokeshire, which opened as a small B&B in 2007. In 2022 it was awarded 5 AA red star status, having previously been awarded 5 black stars in 2021. Fernery restaurant was also awarded 4 AA Rosettes in 2022, making Grove of Narberth one of just a handful of UK hotels to hold both 5 red stars and 4 AA Rosettes or above.

Grove is one of the Seren collection of venues: <https://serencollection.co.uk/>

## **Press Notes:**

Any images used by press should be credited to “Grove of Narberth”

Please ensure the correct hotel name is used. Please reference the hotel as Grove of Narberth throughout.

## **Contact**

Press enquiries: [alix@serencollection.co.uk](mailto:alix@serencollection.co.uk) / +44 (0) 1834 826174

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