



Available From
4th September

The Garden Restaurant

Butternut Squash Fondant (v)(vo)(1,7,10,14)

Parmesan crumb, red onion jam, rocket, walnut & basil pesto - 10

Duck Croquette (1,2,4,7,9,14)

Celeriac rémoulade, watercress, radish salad, chive aioli - 13

Squid Rings (1,7,8,9,14)

Orzo, nduja & tomato sauce, pickled fennel, samphire - 13

Fillet of Sea Bass (1,2,3,4,5,7,9,14)

Crab arancini, samphire, roast fennel, white wine sauce, dill oil - 27

Game Pie (1,2,4,7,9,14)

Thyme roasted carrot, broccoli purée, pommes anna, crispy kale, red wine jus – 27

Mushroom Ravioli (v)(1,2,4,7,9,14)

Red onion, butternut squash sauce, spinach, parmesan, parsley tuille – 21

Bakewell Tart (v)(2,4,7,10,14)

Almond brittle, clotted cream, raspberry coulis – 11

Blueberry & Coconut Panna Cotta (v)(2,4,7,14)

Blueberry & lemon sauce, brandy snap – 9.50

‘Little Shop of Cheese’ (1,2,4,7,12)

Blue, Hard, Soft & Pongy - 4.5 each

Affogato (v)(vo)(7)

Scoop of vanilla gelato ‘drowned’ in a shot of Douwe Egberts espresso - 5

‘The Works’ Gelato (v)(vo)(2,4,7,13)

Ask us for today’s flavours - One scoop 4.00 - Two scoops 6.00 - Extra scoops 2.00

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any specific dietary requirements. We cannot guarantee an environment completely free from allergens. Please ask a member of staff for more information.

OUR MENU INDICATES ALLERGEN INFORMATION

(1) Celery (2) Cereals containing gluten (3) Crustaceans (4) Eggs (5) Fish (6) Lupin (7) Milk (8) Molluscs (9) Mustard (10) Nuts (11) Peanuts (12) Sesame (13) Soya (14) Sulphur dioxide & sulphates