



## The Garden House Restaurant

### *Nibbles*

Sardinian Flatbread & Garden Rosemary	8	Big Green Olives, Lemon & Marjoram	8
Chilled Beetroot & Lemongrass Soup	5	Chicory, Sunflower Seeds & Chamomile	7
Prosciutto di Parma & House Pickles	11	Crispy Squid, Garden Herbs & Black Pepper	15

### *Starters*

<b>Brixham Crab &amp; Devilled Eggs</b>	21	<b>Roast Diver Scallops &amp; Yellow Split Pea</b>	30
Toasted Brioche, Watercress, Radish		Tropea Onions, Basil, Nasturtium	
<b>Artisanal Burrata &amp; Yorkshire Rhubarb</b>	18	<b>Cured Sea Bream</b>	25
Tardivo, Basil, Horsley Honey		Citrus Fruits & Wasabi Yoghurt	
<b>Steamed Leeks &amp; Pickled Baby Beetroots</b>	14	<b>Kitchen Garden Salad</b>	MVP
Cotswold Egg, Fried Breadcrumbs		Curated by The Garden House Chef	

### *Pasta*

<b>Spaghetti of Cornish Crab</b>	33	<b>Ricotta Gnocchi &amp; Garlic Cream</b>	30
Chopped Chilli, Garlic & Spring Onion		Wild Mushrooms, Baby Spinach	

### *Mains*

<b>Winter Vegetable &amp; White Bean Ribollita</b>	19	<b>Roasted Parsnip &amp; Toasted Sesame</b>	22
Ligurian Olive Oil		Hummus, Rose Harissa, Parsley Broth	
<b>Glazed Scottish Salmon</b>	28	<b>Fresh Fish of the Day</b>	MVP
Mustard, Molasses, Celery & Pear		Local Market Vegetables	
<b>Sussex Porchetta, Crispy Crackling</b>	34	<b>Honey Roast Duck, Fennel Pollen</b>	38
Celeriac & Pickled Apple Salad		Black Pudding, Beetroot & Kale	

### *From the Grill*

<b>Dry-Aged T-Bone Steak to Share</b>	110	<b>Half Grilled Native Lobster &amp; Garlic Butter</b>	68
Roasted Vine Tomatoes & Confit Garlic		Garden House Salad, Spiced Desiree	

### *Garden Sides - 7*

50/50 Mash	Charred Chilli Broccoli
Thyme & Honey Roasted Carrots	Chicory, Granny Smith & Radish Salad
Grilled Hispi Cabbage & Mustard Crème Fraiche	Polenta Chips, Aged Parmesan & Rosemary