



## The Garden House Restaurant

### *Nibbles*

Garden House Focaccia, Confit Garlic Oil	8	Crispy Nduja Caramelli, Whipped Ricotta	8
Roasted Butternut, White Chocolate Soup	9	Chicory, Toasted Seeds, Pecorino	10
Tempus Foods Charcuterie	14	Crispy Squid, Garden Herbs & Black Pepper	15

### *Starters*

<b>Warm Salad of Heritage Carrots</b>	15	<b>Hand Dived Orkney Scallops</b>	30
Smoked Feta, Frisée		Hazelnut Butter & Thyme	
<b>Artisanal Burrata &amp; Blood Orange</b>	19	<b>Loch Duart Salmon</b>	25
Basil, Smoked Almonds		Sloe Gin, Crème Fraiche & Samphire	
<b>Shallot Tarte Tatin</b>	14	<b>Garden House Starter Special</b>	MVP
Rosary Ash Goats Cheese		Curated by The Garden House Chef	

### *Pasta*

<b>Spaghetti of Cornish Crab</b>	36	<b>Rigatoni of Braised Duck</b>	30
Cherry Tomato & Chilli		Fennel, Radish and Radicchio	

### *Mains*

<b>Risotto of Roasted Cauliflower</b>	24	<b>Roast Pumpkin &amp; Quince Farinata</b>	26
Curried Cauliflower and Pickled Romanesco		Ricotta, Aged Balsamic & Tardivo	
<b>Roasted Chalk Stream Trout</b>	28	<b>Fresh Fish of the Day</b>	MVP
Braised Puy Lentils, Watercress Sauce		Local Market Vegetables	
<b>Veal Milanese</b>	32	<b>Grilled Baby Chicken</b>	36
Creamed Spinach & Nutmeg		Jerusalem Artichoke & Cavolo Nero	

### *From the Grill*

<b>36 Day Himalayan Salt Aged Rib-eye</b>	58	<b>Grilled Dover Sole</b>	55
Celeriac Mash & Peppercorn Sauce		Caper Butter & Parsley	

### *Garden Sides*

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50/50 Mash	Charred Broccoli, Chilli Dressing
Honey & Mustard Roasted Parsnips	Marinated Pear, Gorgonzola, Candied Walnut
Grilled Hispi Cabbage & Mustard Crème Fraiche	Polenta Chips, Aged Parmesan & Rosemary