



The Garden House
Restaurant

Picnic Menu

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate.

A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.



*Build your own
Cocktails.....*

Just add ice & shake!
All garnishes are included in your picnic basket.

Meadow Iced Tea 18

Green Spot Whiskey, Peach Liquor & Forbidden City Green
Jasmine Tea

Rose Garden 22

Tapatio Tequila, Cointreau, Lime Juice & Whispering Angel Rose

Gin Jar 18

Gin Mare, St Germain, Lemongrass Tea, Angostura Bitters &
Ginger Beer

Madame Butterfly 22

Hendricks Gin, Cointreau, Whispering Angel Rose, Butterfly-Pea
Tea & Absinth

All dishes are served to share...

Homegrown Tomato Salad

Tarragon & Black Olives

Parmesan & Black Olive Grissini

Fresh Rigatoni

Basil Pesto & Cherry Tomatoes

Garden Courgette & Basil Parcels

Whipped Ricotta

Globe Artichokes

Confit Garlic Aioli

Shallot Tarte Tatin

Rosary Ash Goats Cheese

Godminster Cheddar Quiche

New Potato Salad with Cider Mustard
& Greek Olive Oil Mayonnaise

Salad of Garden Lettuce, Radish & Avocado

Freshly Baked Lavender Madeleines

Ripe English Strawberries & Double Whipped Cream

