



## The Garden House Restaurant

### *Nibbles*

Garden House Focaccia, Early Harvest Olive Oil	8	Crispy Nduja Caramelli, Whipped Ricotta	8
Plum Tomato Consommé, Garden Basil Oil	7	Chicory, Toasted Seeds, Pecorino	11
Local Charcuterie from Tempus	14	Crispy Squid, Purple Shiso & Samphire	15

### *Starters*

<b>Butterbean &amp; Pesto Ripple</b> Roasted Figs & Garden Leaves	15	<b>Hand Dived Orkney Scallops</b> Black Pepper & Smoked Tomato Orzo	30
<b>Artisanal Burrata &amp; White Peach</b> Grilled Focaccia & Garden Basil	19	<b>Cured Yellowfin Tuna &amp; Saffron</b> Basil Emulsion & Tapioca	25
<b>Shallot Tarte Tatin</b> Rosary Ash Goats Cheese	14	<b>Garden House Daily Antipasto</b> Curated by The Garden House Chef	MVP

### *Pasta*

<b>Spaghetti of Spanish King Prawns</b> Cime di Rapa, Fresh Red Chilli	36	<b>Rigatoni of Braised Duck</b> Fennel, Radish & Radicchio	30
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### *Mains*

<b>Curried Cauliflower Steak</b> Sunflower Mustard, Pomegranate & Tardivo	26	<b>Truffle &amp; Wild Mushroom Risotto</b> Lemon Verbena, Ceps & Girolles	25
<b>Roasted Monkfish &amp; Salsa Verde</b> Garden Sage Butter & Baby Gem	37	<b>Fresh Fish of the Day</b> Local Market Vegetables	MVP
<b>Saddle of English Lamb</b> Garden Mint & Pistachio Pesto	42	<b>Corn-fed Crispy Chicken</b> Smoked Almond, Fennel Slaw & Peach	36
<b>36-Day Himalayan Salt Aged Rib-eye</b> 50/50 Mash & Peppercorn Sauce	58	<b>Whole Dover Sole</b> Caper Butter & Parsley	55

### *To Share*

#### **T-Bone**

A Choice of Two Sides, Roasted Vine Tomatoes, Red Wine Jus & Peppercorn Sauce

140

### *Garden Sides*

7

50/50 Mash	Charred Broccoli, Chilli & Garlic
Roasted Beetroot, Orange & Salted Ricotta	Heritage Tomato, Red Onion & Basil
French Beans, Red Pepper & Toasted Hazelnuts	Polenta Fries, Aged Parmesan & Confit Garlic Mayo