

	Nik	bles	
Garden House Tomato & Olive Focaccia Early harvest rosemary oil	9	Crispy Nduja Caramelli Whipped ricotta cheese	8
Heirloom Tomato Bruschetta Basil focaccia	14	Selection of Charcuterie to share Pickles sourdough	18
Yellow Endive Selection of seeds pecorino	11	Crispy Polenta Squid Purple shiso samphire	13
	Sta	inters	
Garden House Shallot Tart Tartin Rosary ash goats' cheese	15	Garden House Daily Antipasto Curated by our Chef	MVP
Cured Yellowfin Tuna & Saffron Basil emulsion tapioca	23	Butternut Squash & Lime Soup Crispy sage pumpkin seeds	14
Artisanal Burrata Wild rocket grapes roasted chestnuts	19	Hand Dived Scottish Scallop Jerusalem artichoke cavolo nero	24
	D	asfa	
Ragu Brasato di Manzo Slow roasted beef pappardelle tomato	23	Spaghetti Vongole Palourdes clams garlic anchovy	24
Risotto ai Funghi Lemon verbena autumn truffle girolles	21	Risoni Orzo Roasted red pepper smoked tomato	22
	M	1 ains	
Braised HG Walter Short Rib House salad chimichurri	39	Line-caught Stone Bass Parsnip frisée citrus dressing	26
Hampshire Pork Belly "Porchetta" Apple chutney sauteed spinach	37	Cornish Dover Sole Lilliput capers parsley lemon	58
Creedy Carver Duck Breast Rainbow chard orange sour cherry	35	Ironbark Pumpkin Feta cheese sunflower mustard mint	24
	V~ 8	hare	
Corn Fed Chicken Honey roasted parsnip confit garlic	65	Milk Fed Lamb Leg New potatoes mint	79
	F	des	
50/50 mash potato	7	Charred broccoli chilli garlic	7
Roasted parsnips thyme & honey glaze	6	Seasonal mixed leaf salad house dressing	7

Skin on fries | rosemary oil

Wild rocket salad | shaved parmesan