

The Garden House Restaurant

Junday Set Menu

Starters

Crispy Polenta Squid Purple shiso | samphire Butternut Squash & Lime Soup Crispy sage | pumpkin seeds Heirloom Tomato Bruschetta Basil | focaccia

Mains

Roasted Ribeye of English Beef Trimmings Fresh Fish of the Day Local market vegetables Ironbark Pumpkin Feta cheese | sunflower mustard | mint

Duddings

Sticky Toffee Pudding Toffee sauce | crème fraiche ice cream Passion Fruit Cheesecake Coconut & ginger granola Cheese Selection Chutney | fruit loaf

Fides

7

6

7

50/50 mash potato Roasted Parsnips | thyme & honey glaze Wild Rocket salad | shaved parmesan Charred broccoli | chilli | garlic7Seasonal mixed leaf salad | house dressing7Skin on fries | rosemary oil6

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.