



The Garden House
Restaurant

Set Menu

2 courses 45 / 3 courses 55

Starters

Crispy Polenta Squid

Purple shiso | samphire

Butternut Squash & Lime Soup

Crispy sage | pumpkin seeds

Heirloom Tomato Bruschetta

Basil | focaccia

Mains

Corn-fed Chicken Milanese

Sautéed spinach | sunny-side Burford Brown egg

Grilled Line-Caught Sea Bream

Autumn-season market vegetables | chimichurri

Risotto

Parsnips | shaved parmesan

Desserts

Chocolate Brownie

Madagascan vanilla ice cream

Cookie Sandwich

Salted caramel ice cream

Hampshire Tunworth Cheese

Chef's accompaniments

Sides

50/50 mash potato	7	Charred broccoli chilli garlic	7
Roasted parsnips thyme & honey glaze	6	Seasonal mixed leaf salad house dressing	7
Wild rocket salad shaved parmesan	7	Skin on fries rosemary oil	6

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.