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	Garden House Tomato & Olive Focaccia Early harvest olive oil	9		Crispy Nduja Caramelli Whipped ricotta cheese	8	
	Heirloom Tomato Bruschetta	14		Selection of Charcuterie to share	18	
	Basil focaccia			Pickles sourdough		
	Yellow Endive	11		Crispy Polenta Squid	13	
	Selection of seeds pecorino			Purple shiso samphire		
		<u>(</u>	4 +			
		8	fartes	~ 5~		
	Garden House Shallot Tart Tartin	15		Garden House Daily Antipasto	MVP	
	Rosary ash goats' cheese	22		Curated by our Chef	4.4	
	Cured Yellowfin Tuna & Saffron Basil emulsion tapioca	23		Butternut Squash & Lime Soup Crispy sage pumpkin seeds	14	
	Artisanal Burrata	19		Hand Dived Scottish Scallop	24	
	Wild rocket grapes roasted chestnuts			Jerusalem artichoke cavolo nero		
Daota						
	D. D. J. HAA	22	,		2.4	
	Ragu Brasato di Manzo Slow roasted beef pappardelle tomato	23		Spaghetti Vongole Palourdes clams garlic anchovy	24	
	Risotto ai Funghi	21		Risoni Orzo	22	
	Lemon verbena autumn truffle girolles	۷1		Roasted red pepper smoked tomato	22	
		,				
	Maino					
	Braised HG Walter Short Rib	39	C	Line-caught Stone Bass	26	
	House salad chimichurri			Parsnip frisée citrus dressing		
	Hampshire Pork Belly "Porchetta"	37		Cornish Dover Sole	58	
	Apple chutney sauteed spinach			Lilliput capers parsley lemon		
	Creedy Carver Duck Breast	35		Ironbark Pumpkin	24	
	Rainbow chard orange sour cherry			Feta cheese sunflower mustard mint		
		57				
		10	shar			
	Corn Fed Chicken	65		Milk Fed Lamb Leg	79	
	Honey roasted parsnip confit garlic			New potatoes mint		
		($\supset \rho$			
		d	rides	-		
	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	
	Roasted chantenay carrots rosemary gremolata	l .	7	Brussels sprouts pancetta chestnuts	8	